SWEET BRIAR COLLEGE
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MORE MORTARBOARD MENUS

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MORE MORTARBOARD MENUS

SWEET BRIAR COLLEGE

1972

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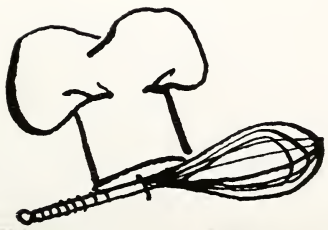

FOREWORD

Here it is - the Cook Book you have been waiting for - More Mortarboard Menus!

So many requests for the first Mortarboard Menus came in after the supply was exhausted that we were persuaded to try another one - So we sent out requests far and wide for favorite recipes and have now compiled the results.

We have printed them as "favorites," not necessarily originals.

The proceeds, over and above expenses, are our contribution to the Sweet Briar Development Fund - our special thanks go to the Development Office which is backing the undertaking.

Beverages

Champagne Punch

2 cups orange juice
1 cup sugar
2 bottles Sauterne
3 bottles Champagne

Combine the orange juice, sugar, Sauterne and chill for at least one hour. Just before serving add the Champagne which has been chilled.

Dee Newman

Hot Spiced Cider

1 gallon cider
1 stick cinnamon (4")
12 cloves
½ teaspoon cinnamon powder
½ teaspoon allspice

Let stand from ½ to 1 hour in large kettle. Then bring it to a boil. Be careful not to boil it. Serves 16.

Laura Buckham

Instant Russian Tea

18 oz. jar of Tang
1½ cups sugar
3/4 cup instant tea
1 package instant lemonade (Wyler)
½ teaspoon ground cloves
1 teaspoon ground cinnamon

Mix thoroughly. For each cup of tea, use one or two teaspoons of tea and very hot water.

Maxine Garner

Spiced Ice Tea

1 lemon cut in sections
½" cinnamon stick
Pinch coriander
¼ cup sugar
1¼ cups water
5 bags of tea
4 cups cold water

Let the bags of tea stand in the cold water overnight. Place the lemon, cinnamon, coriander, sugar and water in a saucepan and bring to a boil. Boil two minutes. Cool and strain. Remove the bags from the tea, pour in a jug, add the lemon liquid, and chill till ready to use. Fill tall glasses with ice. Fill with ½ gingerale, ½ tea. Decorate with mint sprig and lemon slice.

Spiced Tea, Russian Style

20 level teaspoons tea
3 pints boiling water
2 cups sugar
1 cup water
Juice of 10 lemons
Handful crushed mint leaves

Pour the boiling water over the tea and steep for 8 minutes. Strain the tea. Make a syrup of the sugar, water and lemon juice, bring to a boil. Pour over the mint leaves and while still warm strain into tea. If too strong add warm water. Pour over ice and serve. Juice of 4 oranges may be added with lemon juice if desired. Serves 30.

Tom Collins

1 fifth gin
2 quarts Tom Collins mix
1 pint mixed fresh citrus juice
(12 lemons, 6 limes)

This makes from 1 to 1½ pints.

Lysbeth Muncy

English Cobbler, also a Richmond Drink

Mix in a tall glass:
Juice of half a lemon
2 teaspoons of sugar

Fill 3/4 full with cracked ice. Add 2 ounces of sherry and a few cherries or strawberries or other fruit in season.

Mrs. Eugenia Burnett

Iced Tea should not cloud if placed in a covered glass jar. If it does become cloudy add a spoonful of boiling water. Do not put it into the refrigerator.

Wedding Punch

1 quart brandy
1½ cups curaçao
1 quart lemon juice
2 cups sugar
1 cup water
3 quarts sauterne
6 quarts champagne
3 quarts sparkling water

Boil the sugar and water together for 5 minutes. Cool. Combine the brandy, curaçao, lemon juice, syrup and sauterne together and let mellow in the refrigerator overnight. When ready to serve, pour over block of ice in punch bowl, then add champagne and sparkling water. Serves 60.

Edna Gilchrist

White Mountain Punch

1 pint brandy
4 quarts sauterne
4 quarts soda
10 lumps sugar
Orange bitters
Lemon Peel

Chill the brandy, sauterne and soda. Drop bitters on lumps of sugar and place in bottom of punch bowl. Place block of ice in punch bowl. Pour over the ice the brandy, sauterne and soda. Add twisted lemon peel. Serves 50.

To stop hiccups eat slowly a teaspoon of granulated sugar.

Appetizers

Artichoke and Shrimp Appetizer

Cold, cooked artichokes
Cooked shrimp
Mayonnaise

Pull off the leaves of artichokes. On the edible end put a swirl of mayonnaise and on the mayonnaise put one shrimp. Arrange these on a large round platter. Colorful and delicious.

Beth Gawthrop

Avocado Appetizer

3 avocados, peeled, halved, stoned
3 Tablespoons butter
3 Tablespoons sugar
3 Tablespoons vinegar
3 Tablespoons catsup
3 Tablespoons Worcestershire sauce
Sprinkle of black pepper

Place butter, sugar, vinegar, catsup, Worcestershire, pepper in a saucepan and heat until butter is melted. Stir well. Arrange avocado on lettuce with cut side up. Pour hot sauce into hole. Serve at once. Serve with herb Melba toast. Serves 6.

Phyllis Herndon

Beer Cheese

1 lb. sharp cheddar cheese
1 lb. Swiss cheese
1 clove garlic, smashed
1 teaspoon dry mustard
1 or 2 teaspoons Worcestershire
1 cup beer

Grate cheese, mix with garlic, mustard and Worcestershire. Gradually beat in beer. Store in crock in refrigerator. Serve at room temperature on rye bread.

Batter Shrimp

1 lb. cooked and cleaned shrimp
1 cup flour
1½ to 2 cups beer

To the flour, add enough beer to make a medium heavy batter. Dip the shrimp in the batter, drain slightly and fry in deep fat until browned. Serve hot with tartar sauce or tomato cocktail sauce.

Dee Newman

Decorate your hors d'oeuvre tray with TOMATO FLOWERS. Cut rather small peeled tomatoes into five sections, cutting only 3/4 of the way to the stem end. Spread out the petals and make a round in the center of hard boiled egg yolk put through a strainer or sieve.

Broccoli Dip

2 packages frozen broccoli, chopped
1 large onion, chopped
4 Tablespoons butter
2 rolls garlic cheese
1 3-oz. can mushrooms, chopped
1 can mushroom soup
Red pepper and salt to taste

Cook broccoli, drain well. Sauté onions and mushrooms in butter. Place in top of double boiler, add garlic cheese, broccoli and soup. Mix well. Add salt and pepper and heat until cheese is melted. Serve hot with corn chips.

Frances Cordell

Cheese Ball

8 oz. package cream cheese
1 jar Borden's pimiento cheese
Dash of tabasco sauce
Dash of Worcestershire sauce
Dash of garlic salt
Chopped pecans

Beat the ingredients together until smooth. Place in covered bowl in the refrigerator until firm. Form into a ball and roll in chopped pecans.

Martha Anne Helms

Cheese Krispies

2 sticks butter, softened
2 cups shredded sharp cheese (½ lb.)
½ teaspoon cayenne
2 cups flour
2 cups Rice Krispies

Cream the butter and cheese and flour. Stir in Rice Krispies and cayenne. Roll in balls and flatten on cookie sheet. Bake at 375° for 10 minutes. Store in airtight container.

Sesame Bread Sticks

1 package refrigerated biscuits
1 stick butter
1 Tablespoon toasted sesame seeds

Preheat oven to 450°. Melt butter. Roll each biscuit into an 8" stick. Pour half the butter into a 9" square pan. Place dough sticks side by side in pan. Pour remaining butter over top. Sprinkle seeds on top. Bake 10-12 minutes.

Judy Lightfoot

Sardine Spread or Dip

2 cans sardines in oil
4 Tablespoons lemon juice
4 Tablespoons mayonnaise
2 hard-cooked eggs, minced
2 teaspoons prepared mustard

Combine all ingredients in blender and blend till smooth.

Phyllis Cohn

Cheese Spread

1 clove garlic, crushed
¼ cup chopped stuffed olives
¼ cup chopped green peppers
2 Tablespoons chopped parsley
4 oz. blue cheese, crumbled
4 oz. sweet butter
8 oz. cream cheese
½ teaspoon paprika
1 teaspoon hot sauce
1 Tablespoon Worcestershire sauce

Blend till smooth and serve at room temperature.

Cheese Wafers

1 lb. grated sharp cheddar cheese
¼ lb. butter or margarine
2 cups flour
1 teaspoon salt
¼ teaspoon red pepper

Cream butter or margarine. Mix the salt and pepper with the flour and add this to the shortening. Add grated cheese and knead until well blended. Chill the dough and cookie sheets for several hours, preferably overnight. Run dough through cookie press, onto the chilled cookie sheet. Place pecan half on each wafer and bake at 400° for 10 minutes or until golden. (These may also be made like refrigerator cookies and sliced.)

Dorothy Jester

Dip

1 3-oz. package cream cheese
1 Tablespoon grated onion
1½ Tablespoons fresh lemon juice
Dash of nutmeg
2 egg yolks, hard cooked and sieved
1 jar caviar, black or red

Cream the cheese until smooth. Add the onion, lemon juice and nutmeg. Refrigerate 24 hours. Cover with caviar and egg yolks.

Irèn Marik

Dried Beef Log

5 oz. chipped beef, cut fine with kitchen shears
8 oz. cream cheese
2 Tablespoons blue cheese
1 Tablespoon grated onion
1 Tablespoon prepared horseradish
Parsley
Thin rye bread of rye crackers

Blend the cheeses, onion and horseradish well. Form into a log, 6"x2". Roll in chopped parsley. Chill. Spread mixture on very thin rye bread or crackers. Bake 5 minutes in 450° oven.

Dot Calkins Wilder

Ham and Egg Spread

2/3 cup ground ham, boiled or baked
3 hard boiled eggs
2 teaspoons minced onion
½ teaspoon dry mustard mixed with
3 teaspoons water
1 teaspoon catsup
Mayonnaise, enough to moisten

Put ham, eggs and onions through meat grinder. Mix all other ingredients together and add to ham. Moisten with mayonnaise. Use on triscuits or melba rounds as canapés or for sandwich filling.

Anne Wheaton

Herb Melba Toast

6 slices thin sliced bread
Soft butter
Fines herbes

Toast bread slowly until brown. Spread with soft butter mixed with herbs. Set in low oven for 5 minutes. Serves 6.

Phyllis Herndon

Fines herbes - a mixture of parsley, chives, tarragon and chervil

Liptauer Cheese

8 heaping Tablespoons creamy cottage cheese
3 oz. cream cheese
½ medium onion, grated
1½ teaspoons capers
3/4 teaspoon caraway seeds
1 teaspoon anchovy paste
½ teaspoon dry mustard
½ teaspoon paprika
1 Tablespoon grated Parmesan cheese
1 Tablespoon white wine

Blend the ingredients. Chill at least 2 hours before serving. Serve with thin crunchy wafers.

Marinated Whole Mushrooms

3 6-oz. cans whole mushrooms, drained
1 Tablespoon olive oil
1 clove garlic, crushed
¼ teaspoon thyme
1 to 2 bay leaves
2/3 cup tarragon vinegar
1/3 cup water

In a large jar mix all the ingredients except the mushrooms. Shake well. Pour over the mushrooms, cover and refrigerate from 1 to 2 hours. Remove the bay leaves before serving.

Marinated Mushrooms

1 lb. mushrooms or
1 4-oz. can of whole caps
1 large onion, sliced
½ cup water
¼ cup wine vinegar or
vinegar to taste
¼ teaspoon salt
10 peppercorns
10 whole allspice
2 bay leaves

Combine raw mushrooms, onion, salt and water. Simmer tightly covered until mushrooms are done - 15-20 minutes. Add vinegar, spices and bay leaves. Boil a few minutes. Cool and transfer mushrooms to a glass jar, seal and refrigerate.

For canned mushrooms, prepare the marinade, let boil a few minutes. Add mushrooms and simmer for 2 minutes. Leave mushrooms in marinade in the refrigerator for 24 hours before serving.

Aleksandra Gruzinska

Shrimp and Cheese Dip

½ lb. cooked, shelled shrimp
1 cup cottage cheese
2 teaspoons grated onion
1 teaspoon lemon juice
1 Tablespoon Worcestershire
4 Tablespoons sour cream

Chop the shrimp finely. Add cheese, onion, lemon juice, Worcestershire and sour cream. Add salt and pepper to taste.

Audrey Betts

Patê de Foie Gras (Chopped Livers)

2 lbs. chicken or baby beef livers
4 hard-boiled eggs
3 onions, medium size
Corn oil

Place sufficient corn oil in frying pan to cover. Sauté onions and liver together till done. Grind them with hard-boiled eggs. Then mix together with food chopper or fork until eggs are well blended and mixture is of a semi-paste consistency.

Serve on crackers or use as a main dish with tomatoes, pickles, mustard and bread.

Phyllis Cohn

Peanut Sticks

10 slices white bread, trimmed and cut into 4 fingers each
1 cup smooth peanut butter
1 cup salad oil

In a 250° oven, dry out the fingers of bread and the crusts on a cookie sheet, until crisp but not brown (25-30 minutes). Turn once. Roll out the crusts to make crumbs.

Mix the peanut butter and oil and heat at low temperature till smooth. Dip the dried fingers in the mixture and roll in crumbs. These sticks keep well in a tightly closed container.

Mrs. Fielding Rogers

Smithfield Ham Dip

6 oz. cream cheese
¼ cup sherry
3 oz. jar Smithfield ham spread
1 slice onion, chopped fine
¼ teaspoon dry mustard

Mix until smooth.

Kay Macdonald

Tuna Pate

8 oz. cream cheese, softened
2 Tablespoons chili sauce
2 Tablespoons snipped parsley
1 teaspoon instant minced onion
½ teaspoon hot pepper sauce
2 7-oz. cans tuna, drained

Blend all ingredients together and pack in 4-cup mold. Chill at least 3 hours. Unmold and serve with crackers.

Dip for Vegetables, Crab or Shrimp

1 cup mayonnaise
1 teaspoon lemon juice
1 teaspoon curry powder
½ teaspoon minced onion
½ teaspoon Worcestershire
½ teaspoon red pepper sauce
¼ cup chili sauce
Salt and pepper to taste

Combine all ingredients and chill.

Ginny Kay Baldwin Cox

Water Chestnuts and Bacon

12 water chestnuts
8 slices bacon
½ cup dark brown sugar
½ cup catsup
Toothpicks

Wrap each chestnut half in 1/3 slice bacon. Secure with toothpick. Brown in oven until bacon is cooked and crisp. Pour off fat. Marinate for several hours or overnight in sugar and catsup. Before serving, heat in 350° oven.

Blair Both

Vegetable Dip

1 cup mayonnaise
3 teaspoons soy sauce
1 teaspoon ginger
1 teaspoon vinegar
2 Tablespoons onion juice or minced onion
2 Tablespoons milk or half and half

Combine ingredients, stir until smooth, refrigerate until ready to serve. Serve with raw cauliflower flowerets, zucchini strips, carrot strips, celery strips, etc.

Julie Jacobsen

Cucumbers, peeled and cut into 2" sticks make good appetizers if sprinkled with a seasoned salt such as Krazy Mixed up Salt.

Soups

Avocado Soup

2 large avocados
4 cups chicken broth
1 cup non-dairy creamer
1 teaspoon lemon juice
3/4 teaspoon salt
¼ teaspoon Worcestershire sauce
Pepper
Parsley

Combine avocado and 2 cups of the broth in a blender until smooth. Combine with remaining ingredients in saucepan, beat with wire whisk to blend. Bring to a boil stirring constantly. Garnish with slices of avocado and parsley. Serves 6.

Elizabeth Carr

Cold Buttermilk Soup

1½ pounds shrimp, cooked and minced
½ medium cucumber, finely diced
1 Tablespoon fresh dill
1 Tablespoon prepared mustard
1 teaspoon salt
1 teaspoon sugar
1 quart buttermilk

Mix together shrimp, cucumber and seasoning. Stir in buttermilk and chill thoroughly. Serves 6.

Patty Lynas Ford

Beef Soup

Soup bones, shin type, enough to yield
2 lbs. of meat
4 cups water
½ cup barley
1 cup carrots
1 large onion
1 cup celery, with leaves
½ teaspoon thyme
½ teaspoon marjoram
1 bay leaf
5 peppercorns
1 Tablespoon salt
1 Tablespoon sugar
1 can tomatoes
1 can tomato juice

Cut meat off bones and brown in fat. Add 4 cups water and cook meat and bones in pressure cooker for 15 minutes. Add other ingredients except tomato juice. Cook another 10 minutes in pressure cooker. Add 1 can tomato juice and serve hot.

Fannie Peirce

Blender Vichyssoise

2 cans frozen or canned potato soup
2 cups milk
Chives
Freshly ground black pepper

Combine soup and milk and bring to a boil, but do not let them boil. Cool. Put in blender and blend till smooth. Chill 4-5 hours. Serve with chopped chives and fresh pepper.

Cream of Chicken and Cucumber Soup

1 can cream of mushroom soup
1 can cream of chicken soup
1 can water
1 cup peeled, diced cucumber
2 Tablespoons butter
2 Tablespoons grated onion
¼ to ½ teaspoon curry powder
½ cup top milk or light cream
Salt, pepper, paprika

Melt butter, add curry, onion and cucumber. Simmer, covered, about 5 minutes, or until cucumber is tender. Add soups, water, milk and heat. Do not boil. Serve hot or cold.

Helen McMahon

Shrimp Chowder

3 Tablespoons butter
3 onions, chopped or sliced
5 medium potatoes
1½ cups water
2 lbs. shrimp, cooked, cleaned
Pepper to taste
1 package frozen peas, cooked
1 can corn
1 quart milk
½ lb. Velveeta cheese
1 teaspoon salt

Sauté onions in butter in large kettle. Peel and dice potatoes. Add potatoes, seasonings and water to kettle. Cook about 10 minutes, until potatoes are done. Add shrimp, drain peas and corn and add. Melt cheese in milk and add. Serve hot. Can be frozen and reheated. Serves 6.

Phyllis Herndon '55

Cold Curry Soup

1 cup cream of chicken soup
1 cup milk
1 teaspoon curry powder
2 Tablespoons boiling water
Juice of one lemon
Sour Cream

Combine the soup with milk and heat. Add the curry powder dissolved in boiling water. Simmer. Remove from fire and add lemon juice. Serve very cold in chilled soup bowls with a dab of sour cream.

Blair Both

Corn Chowder

8 oz. salt pork, diced
2 onions, chopped
½ cup chopped celery tops
½ bay leaf, crumbled
2 Tablespoons flour
4 cups water
3 cups diced potatoes
1 can cream-style corn
2 cups evaporated milk
Salt and pepper
Chopped parsley
Paprika

In large kettle, cook salt pork until browned and crisp. Remove pork, pour off all but 3 Tablespoons fat. Add onions, celery and bay leaf. Cook 5 minutes. Blend in flour. Add water and potatoes. Bring to a boil and simmer, covered, 15 minutes. Add corn and milk. Heat well. Season. Add pork and serve with parsley and paprika. Makes about 2 quarts.

Djadjik

6 cups yogurt
3 cups finely diced cucumber
2 Tablespoons minced dill
6 Tablespoons minced chives
Water as needed
1 teaspoon black pepper, freshly ground
1 teaspoon salt
1 cup small seedless raisins
4 hard cooked eggs, chopped

Beat yogurt well. Add cucumbers and raisins and blend thoroughly. Add 3/4 cup water or enough for mixture to be of consistency of thick cream soup. Add remaining ingredients except eggs, and blend well. Chill overnight. Just before serving, add chopped eggs and mix gently.

Patty Lynas Ford

Gazpacho

2 tomatoes
½ cucumber
½ onion
½ green pepper
½ clove garlic
2 Tablespoons olive oil
2 Tablespoons vinegar
4 or 5 cups tomato juice
Dash Tabasco sauce
Bread cubes, cucumber, green pepper

Mix vegetables, oil and vinegar in blender. Add juice and blend. Flavor to taste. Serve cold. Garnish with chopped bread cubes, cucumber, green pepper, etc. Serves 4.

Lydia Dufour

Cold Pea Soup

1 can pea soup, undiluted
4-5 Tablespoons sour cream
Dash of salt
4-5 lumps crushed ice

Blend and top with chopped parsley, dill or chives. Serves 3-4.

Irèn Marik

Crab Chowder

½ cup chopped onion
½ cup chopped celery
2 Tablespoons butter
1 can frozen potato soup, thawed
7½ oz. can crab, flaked
1½ cups milk
¼ cup dry sherry (optional)
1 cup creamed corn
1 Tablespoon chopped pimiento
¼ teaspoon salt
½ teaspoon thyme
1 bay leaf
¼ cup parsley, snipped

Cook onions and celery in butter until tender. Combine with soup, milk, crab, corn, pimiento, salt, thyme and bay leaf. Heat, stirring frequently (about 15 minutes). Remove bay leaf. Add sherry and heat for two minutes more. Serve with snipped parsley. Serves 8.

Carol Rice

Egg & Cheese Dishes

Classic Swiss Cheese Fondue

1 lb. Swiss cheese, diced
2 Tablespoons flour
1 clove garlic
2 cups dry white wine
1 Tablespoon lemon juice
¼ cup Kirsch
Nutmeg, pepper or paprika to taste
2 loaves French bread

Cut bread in 1" squares with crust on one side of each square. Place cheese in bowl and sprinkle with flour. Mix so that each piece is coated with flour. Rub casserole and wooden spoon with cut clove of garlic. Pour wine into casserole and place over moderate heat until small bubbles rise to the top. Add lemon juice. Add cheese, one handful at a time, stirring constantly until each handful is melted before adding another. Continue stirring until mixture starts to bubble lightly. Add Kirsch and spices. Stir well. Put on Table warmer. Serves 4.

Susan Waller

Eggs Sardou

1 cup creamed spinach, piping hot
2 artichoke bottoms, warmed in salted water
2 eggs, poached
3/4 cup Hollandaise sauce

Make a base of spinach on a serving plate. Place artichoke bottoms on this. Top with poached eggs and cover with Hollandaise. Serves 2.

Cheese Fondue

1 cup milk
1 cup soft bread crumbs
½ teaspoon salt
½ cup grated cheese
1 Tablespoon butter
3 eggs, separated

Into the top of a double boiler put the milk, bread crumbs, salt, cheese, butter and egg yolks. Blend well. Beat the egg whites till stiff. Fold into the cheese mixture and pour into a buttered baking dish. Bake 20 minutes in 350° oven. Serves 6.

Mrs. J. R. Bulgin

Use a metal fondue pot if cooking beef fondue with hot oil. The high temperature of the oil may break pottery or ceramic pots. A teaspoon of salt added to the oil will reduce the spatter.

The color of an egg has nothing to do with its quality. Fresh eggs are rough and chalky. Old eggs are smooth and shiny.

To keep cheese from getting mildewed, butter the open sides.

Eggs à la Bourguignonne

2 cups light red wine
2 shallots
1 bay leaf
1 sprig parsley
¼ teaspoon thyme
6 slices bread rubbed with split clove of garlic
6 eggs
1 Tablespoon flour
2 Tablespoons butter

Boil the wine in frying pan for 5 minutes with herbs and seasonings. While wine is cooking, sauté bread in a little butter, browning both sides. Place on a hot platter and keep warm. Poach eggs in seasoned wine and transfer to bread. Cook liquor until reduced to 1/3 of its original quantity. Cream 1 Tablespoon butter with flour and add to liquor and cook, stirring until thickened. Add 1 more Tablespoon butter and correct seasonings. Strain over eggs.

Fred Schneider

Breakfast Eggs

5-6 eggs beaten separately
½ cup sour cream
Salt

Beat egg yolks till thick. Add sour cream, salt and whites beaten till stiff. Pour into iron skillet and bake at 350° until firm.

Irèn Marik

Pizza

1 package granulated yeast
1 cup warm water
4 cups flour
3/4 teaspoon salt
2 Tablespoons olive oil
1 small can tomato paste
½ lb. mozarella cheese
1 chopped green pepper
1 can Italian tomatoes, drained
½ lb. ground meat
¼ lb. mushrooms, sauted in
2 Tablespoons butter

Mix the yeast in the water. Add to the flour and salt. Knead for 15 minutes. Add olive oil and knead till smooth. Cover and put in warm place till double in bulk. Roll or stretch to fit 2 pizza pans. Grease pans with olive oil. Cover dough with tomato paste, cheese (grated), green pepper, tomatoes, ground meat, and mushrooms. Sprinkle with salt and pepper and bake at 400-450° till crust is light brown. Serves 8.

Emily Whaley

To divide an egg, beat it, then measure it in a measuring cup.

Cook eggs, cheese and cheese dishes slowly. High cooking temperatures make them rubbery.

Quick Pizza

4 cups Bisquick
1 cup water
1 cup Parmesan cheese, grated
1 can tomato sauce (8 oz. each)
8 oz. mozzarella cheese, cubed
½ lb. mild sausage, crumbled
4 oz. can sliced mushrooms
2 oz. can anchovies
3/4 teaspoon oregano
3/4 teaspoon sweet basil
3/4 teaspoon onion flakes
Dash coarsely ground black pepper
Thin strips green onion
Thin rings onion

Mix Bisquick with water in large bowl. Knead on floured surface for 2 minutes. Divide dough into 2 portions. Roll to fit 2 pizza pans. Pinch edge of dough to make a slight rim. Top with other ingredients in order given. Bake at 425° for 20-25 minutes. Serves 8.

Gil Van Treese

If cheese is frozen it will be easier to grate than fresh cheese.

When boiling eggs add salt to the water. The shells can be removed more easily as the white will not stick to the shell.

Quiche

9" unbaked pie shell
10 slices bacon, crisp, crumbled
1 cup cubed cheese
½ lb. mushrooms, chopped
1 Tablespoon chopped onions
1 Tablespoon bacon drippings
4 large eggs, beaten slightly
2 cups whipping cream
½ teaspoon pepper
3/4 teaspoon salt
Pinch sugar
Dash cayenne

Bake pie shell for 5 minutes at 325°. Sauté mushrooms and onion in bacon drippings. Cover pastry with cheese, onions and bacon. Combine remaining ingredients and pour over the top. Bake at 450° for 10 minutes, then reduce the heat to 325° and bake until inserted knife comes out clean, 25-30 minutes. Serves 6.

Irèn Marık

Quiche Lorraine

1 pie crust baked about 5 minutes or 2 small ones
10 slices bacon cooked till crisp and crumbled
1 cup shredded cheese
3 eggs, beaten separately
1½ cups light cream or undiluted evaporated milk
Good dash of cayenne
1/8 teaspoon nutmeg
½ teaspoon pepper

Preheat oven to 375° and bake for 25-30 minutes.

Laura Buckham

Olive Quiche

1 cup chopped ripe olives
4 slices bacon
¼ cup chopped onion
1½ cups milk
1 teaspoon salt
½ teaspoon dry mustard
3 eggs
2 cups grated sharp cheese
9" pie shell, unbaked

Cut bacon in small bits and fry till crisp. Remove from pan. Pour off all except 1 Tablespoon fat and cook onion slowly in bacon fat till transparent. Add milk, salt, mustard and heat till scalded. Beat eggs lightly, add cheese slowly, add hot milk. Blend in olives and bacon. Pour into pastry shell. Bake at 375° for 25 minutes until set in center. Cool 5 or 10 minutes before serving. Serves 6.

Onion Quiche

9" unbaked pie shell
1 medium onion, chopped
8 strips bacon, fried crisp
½ cup Swiss cheese, diced
¼ cup ham, cubed
1½ cups light cream
½ teaspoon salt
¼ teaspoon nutmeg
4 eggs
1 Tablespoon butter

Sauté the onion in butter till transparent. Spread crumbled bacon on pie shell, sprinkle cheese and ham over bacon. Place cream, eggs and spices in blender. Mix thoroughly. Pour over bacon, ham and cheese in pie shell. Bake at 350° for 30 minutes or until set and golden brown. Serves 6.

Helen McMahon

Salmon Quiche

2 Tablespoons butter
2 Tablespoons chopped onion
1 lb. can red salmon
3 Tablespoons fresh dill
¼ teaspoon black pepper
¼ cup salmon liquid
1 cup heavy cream
4 eggs
9" unbaked pie shell

Preheat oven to 375°. Bake pie shell for 10 minutes. Melt butter and sauté onions till tender. Mash salmon, dill, pepper, liquid and onion till well-mixed. Pour scalded cream over eggs while beating. Gradually beat egg mixture into salmon mixture. Pour into pie shell. Bake 30 minutes at 375° until set. Serves 6.

To clarify butter or margarine melt it in a small pan over hot water or in a double boiler until milk solids settle to the bottom of pan. Skim off any foam. Strain the rest through a fine sieve or several layers of cheese cloth into container with tightly fitting lid. The sediment may be mixed with foam and used for vegetables.

To clarify bacon fat for cooking, pour slightly cooled fat into a can with cold water. Burnt part will drop to the bottom and bacon fat can be removed and stored in the refrigerator.

Spinach and Onion Pie

9" unbaked pie shell
1 egg white
1 cup sliced onions
2 Tablespoons olive oil
2 packages chopped spinach
4 eggs
1¼ cups light cream
¼ cup grated Parmesan cheese
1 clove garlic, crushed
1 teaspoon salt
1 teaspoon dry mustard
½ teaspoon nutmeg
Dash cayenne pepper

Thaw spinach and drain it. Prick the pie shell with a fork over base and side. Brush all over with egg white. Leave at room temperature to dry, 10 minutes. Sauté onion in olive oil for 4 or 5 minutes until just tender. Combine spinach with onion. In separate bowl, gently beat together the eggs, milk. Stir in onions, spinach, cheese, garlic, salt, mustard and cayenne. Pour into pie shell. Bake at 375° about 30 to 35 minutes or until inserted knife comes out clean. Let set 5 minutes before serving. Serves 6.

Supper Pudding

4 slices white bread, buttered
1 cup grated cheese
2 Tablespoons crumbled bacon
1 teaspoon seasoned salt
4 eggs
2 cups milk or cream

Separate eggs; beat yolks with milk. Cut bread in 1" squares. Combine bread, cheese, bacon, salt. Add to milk mixture. Beat egg whites until stiff and fold into bread mixture. Pour into well-greased 2-quart casserole, bake at 325° for 45 minutes, or until firm and golden brown.

Swiss Cheese and Eggs

6 hard cooked eggs, sliced
1½ cups Swiss cheese, shredded
1 can cream chicken soup
3/4 cup light cream
½ teaspoon mustard
6 slices French bread, ½" thick and buttered

Reserve 6 egg slices for garnish. Place remaining egg slices in bottom of shallow baking dish. Sprinkle eggs with cheese. In a saucepan, mix soup, cream and mustard. Heat, stirring till smooth. Pour sauce over eggs. Place buttered bread slices on top, overlapping slightly. Bake at 350° for 35 minutes. Garnish with reserved egg slices. Serves 6.

Casseroles

Almond-Turkey Casserole

2 cups diced turkey
2 cups toasted bread crumbs
1½ cups grated sharp cheese
¼ cup sliced almonds
2 teaspoons minced onions
½ cup cream of chicken soup
½ teaspoon grated lemon rind
1 teaspoon lemon juice
Salt
Pepper

Mix all the ingredients in a casserole, reserving half the bread crumbs to spread on top. Bake at 350° for 25 minutes. Serves 4.

Asparagus Casserole

2 Tablespoons butter
2 Tablespoons flour
1 cup milk
Salt and Pepper
2 Tablespoons cheddar cheese
½ cup almonds
2 cans of asparagus spears
½ cup buttered crumbs

Melt the butter, add the flour, cook till well blended. Add the milk slowly and cook till thick, stirring constantly. Add salt and pepper to taste. Add the cheese and stir over low heat till melted. Remove from heat and add nuts. Arrange the asparagus in a shallow baking dish. Pour the sauce over the asparagus. Top with crumbs and brown in 375° oven. Serves 6.

Carolyn Bates

Artichoke-Mushroom Casserole

2 cans artichoke hearts
6 oz. can broiled sliced mushrooms, drained
1 envelope chicken gravy mix
Dash crushed thyme
Dash crushed marjoram
4 oz. Swiss cheese, diced (1 cup)
1 Tablespoon dry white wine
1 cup buttered soft bread crumbs

Drain and halve artichokes and add to mushrooms. Place in 1-quart shallow casserole. In small saucepan, prepare the chicken gravy mix according to directions. Remove from heat. Add thyme, marjoram and cheese. Stir just till cheese melts. Add wine and pour over vegetables. Top with a wreath of buttered crumbs. Bake, uncovered, at 350° for 30 minutes. Serves 6.

Beets in Sour Cream

2 cans small whole beets
4 Tablespoons sweet butter
1 teaspoon flour
1¼ cups sour cream
3/4 teaspoon allspice
1½ Tablespoons Madeira wine
Salt and Pepper

Melt butter and blend in flour. Add gradually, while stirring, the sour cream, allspice, Madeira, salt and pepper. Add the beets and cook over low flame until hot and well coated with the sauce. Serves 6.

Easy Baked Beans

2 cans (1 lb.) pork and beans with tomato sauce
½ cup chopped onion
1 Tablespoon Worcestershire sauce
4 slices bacon
2 Tablespoons brown sugar
1 Tablespoon prepared mustard

Combine onions, Worcestershire, brown sugar, mustard with the beans. Pour into a 1½ quart casserole and lay the bacon strips across the top. Bake, uncover, for 2 hours at 350°. Serves 6.

Eleanor Staples

Favorite Baked Beans

1 lb. ground beef
3 Tablespoons chopped onion
3 Tablespoons chopped celery
½ bottle catsup
1 large can pork and beans
Salt and pepper
Dash of Worcestershire
3 Tablespoons brown sugar

Brown beef in large skillet. Add onions, celery and cook till transparent. Add other ingredients, stir well. Transfer to bean pot or casserole. Bake at 375° for 45 minutes. Serves 6.

Carolyn Bates

Broccoli with Mushrooms

1 package frozen chopped broccoli
1 can mushroom soup
1 onion, chopped
½ cup Cheddar cheese, shredded
½ Tablespoon sage
1 cup crumbs
1 Tablespoon butter
Paprika
1 small clove garlic

Cook and drain broccoli. Cook garlic with mushroom soup. Remove garlic and add sage. Combine with spinach, onion, cheese in a casserole dish. Top with 1 cup crumbs, butter and paprika.

Lucile Palmer

Broccoli Puff

10 oz. package frozen broccoli
1 can cream mushroom soup
½ cup shredded cheese
¼ cup mayonnaise
1 beaten egg
¼ cup milk
¼ cup fine dry bread crumbs
1 Tablespoon butter, melted

Cook broccoli according to package directions, omitting salt. Drain thoroughly. Place in a shallow baking dish. Stir together the soup and cheese. Gradually add milk, mayonnaise, and beaten egg to the soup mix, stirring till well blended. Pou over broccoli in baking dish. Combine br crumbs and melted butter. Sprinkle the crumbs evenly over the casserole. Bake at 350° for 45 minutes, till crumbs are lightly browned. Serves 6.

Beef Casserole

2 lbs. beef cubes
10½ oz. can french onion soup
Burgundy wine, optional
10½ oz. can mushroom soup
8 oz. package noodles, cooked
Mushrooms, optional

Mix the beef, onion soup and mushroom soup together in a casserole and bake at 350° for 3 hours. Serve over noodles. For party fare, add Burgundy to flavor. Add mushrooms the last 10 minutes. If fresh mushrooms are used, add 15 minutes before serving. This can be made ahead and frozen. Serves 4-6.

Mrs. Harold B. Whiteman, Jr.

Cheese Puff

½ lb. cheese, grated
3/4 cup milk
4 eggs, separated
1 3/4 cup soft bread crumbs, packed
½ teaspoon salt
½ teaspoon dry mustard

Melt the cheese in the top of a double boiler. Add the milk, cool. Add the beaten egg yolks, bread and seasoning. Fold in the beaten egg whites and pour into a well greased 1½ quart casserole. Place in a pan of hot water and bake at 325° for 45 minutes or until firm. Serves 6.

Cauliflower Hungarian

1 large head cauliflower
2 cups sour cream
2 eggs
2 Tablespoons flour
Pinch salt
Buttered bread crumbs
Parmesan cheese

Break up cauliflower into flowerlets and soak in salted cold water. Cool the cauliflower in plenty of salted water until soft but not mushy. Meanwhile beat egg yolks and combine with sour cream, salt, flour and beaten egg whites. Put cauliflower in buttered baking dish and pour over it the cream mixture. Top with buttered bread crumbs and parmesan cheese. Bake at 225° for 15 or 20 minutes until browned.

Irèn Marik

Chicken Casserole

1 can asparagus, drained
1 can cream of chicken soup
½ cup mayonnaise
1 Tablespoon lemon juice
2 cups chicken, cooked and diced
Crushed potato chips or crumbs

Arrange asparagus in shallow baking dish. Mix the soup, mayonnaise, lemon juice and chicken. Spoon the mixture over the asparagus. Sprinkle the crumbs on top. Bake at 350° for ½ to 3/4 hour, until bubbly. Serves 4.

Alice Earle

Celery Bake

1 large bunch celery cut in 1" pieces
1 medium onion, chopped
1 green pepper, chopped
2 Tablespoons butter
1½ cups celery broth
3 oz. package cream cheese
3 oz. package blue cheese
3/4 cup heavy cream
3 Tablespoons dry sherry
Salt and pepper

Cook celery in water till barely tender. Drain, reserve the broth. In a large skillet, cook the onion and green pepper in butter till soft. Blend in celery broth, cream cheese, blue cheese, cream, sherry, salt and pepper. Place the celery in a shallow baking dish and pour the sauce over it. Bake 15 minutes at 400° or until thick and bubbly. Serves 6.

Chicken Casserole

6 chicken breasts
1 can cream mushroom soup
3 oz. can mushrooms
1 can cream chicken soup
1 cup sour cream
½ cup cooking sherry
Paprika

Place chicken breasts skin side up in a shallow baking dish. Combine soups, mushrooms, sour cream and sherry. Pour over chicken. Sprinkle generously with paprika. Bake at 350° for 1 to 1¼ hours, or until tender. Serve hot with rice. Serves 6.

Helen Spear

Creamy Celery Bake

4 cups thinly sliced celery
4 Tablespoons butter
3 Tablespoons flour
1 teaspoon salt
1 cup milk
½ cup chopped mushrooms
2 Tablespoons chopped green pepper
2 Tablespoons chopped pimiento
1 cup shredded sharp cheese
1 cup soft bread crumbs
2 Tablespoons butter, melted

In a skillet, cook celery in the 4 Tablespoons butter till tender, about 5 minutes. Push celery to one side; stir in flour and salt. Add milk. Cook and stir till mixture is thick and bubbly. Stir in mushrooms, green pepper and pimiento. Add cheese and stir till melted. Pour into a shallow baking dish. Combine crumbs and butter and sprinkle over casserole. Bake at 350° for 20 minutes. Serves 8.

Hominy Bake

1 cup boiling water
1 teaspoon salt
3/4 cup hominy
2 cups milk
¼ cup butter
2 Tablespoons sugar
1 egg, lightly beaten

To the boiling water in a saucepan, add slowly the salt and hominy. Cook until it thickens. Add milk. When liquid is absorbed remove from heat. Add butter and sugar. When fairly cool, add the beaten egg. Pour into a greased casserole and bake 1 hour at 350°. Serves 6.

Mandy Cronin

Celery Oriental

4 cups sliced celery
¼ cup pimiento, chopped
5 oz. can water chestnuts, sliced
2 Tablespoons butter, melted
½ cup bread crumbs
¼ cup almonds, thinly sliced
10½ oz. can cream of chicken soup

Cook celery in small amount salted boiling water till barely tender. Drain celery and place in 1½ quart casserole. Add pimiento, water chestnuts and soup. Stir carefully until well blended. Add the bread crumbs to the melted butter and almonds. Toss. Sprinkle crumbs and nuts over top of casserole. Bake at 350° until brown, about 35 minutes. Serves 6.

Cheese-Rice

1 cup cold cooked rice
3 eggs, separated
¼ pound grated cheese
2 Tablespoons butter
½ cup milk
Pinch of salt

Beat the egg whites until stiff. Add the yolks to the rice. Blend in the milk, butter and cheese. Stir well. Gently fold in the beaten egg whites, adding a little salt to taste and pour into a greased casserole. Bake at 300° for 45 minutes or until soufflé is brown on top. Serves 6.

Clarissa Rowland

Cheese and Ground Beef Casserole

3 oz. package cream cheese
1½ cups Romano cheese
1 cup sour cream
1 cup creamed cottage cheese
1 medium onion, chopped
1 small green pepper, chopped
2 lbs. ground beef
15 oz. can tomato sauce
6 oz. can tomato paste
1 Tablespoon butter
½ cup red wine
8 oz. package noodles

Have cheeses at room temperature. Blend onion and pepper with cheese and sour cream. Leave in refrigerator overnight. Cook noodles according to instructions. Drain and stir in butter. Brown beef, add salt, tomato sauce, tomato paste and wine. Simmer till a nice rich mixture. Layer noodles and beef and cheese in 3 quart casserole. Bake 45 minutes in 350° oven. Serves 8.

Helen McMahon

Make a Shepherd's Pie of left over beef. Grind up the beef, season with salt, pepper and onion juice (optional). Place in a baking dish and cover with mashed potatoes. Dot with butter and bake at 400° till brown.

Chicken-Rice Casserole

6 chicken breasts
1 cup rice
1 cup onion, chopped
1 cup celery, chopped
½ can cream of mushroom soup
1 cup cooked ham in strips
1 cup chicken stock
Salt, Pepper, and Butter
1 cup sherry
Salad oil

Sauté the rice in a small amount of oil. Sauté the celery and onion and add to the rice. Cook over medium heat for 10 minutes. Add soup and ham. Put rice mixture in a casserole. Add stock and sherry. Put raw chicken breasts on top. Salt, pepper and butter the chicken. Cover with foil. Bake at 350° for 30 minutes. Remove foil and bake 30 minutes more. Serves 6.

Lucy Lombardi

Simple Chicken

3 lb. fryer, cut into serving pieces
Vinegar and water
Poultry seasoning, or Thyme
Celery salt or onion salt
Salt
Pepper
1 can mushroom soup

Wipe the pieces of chicken with a cloth moistened in vinegar and water. Season with salt, pepper, poultry seasoning or thyme, celery salt or onion salt. Place in casserole. Pour mushroom soup over the chicken and cook at 350° for 2 hours. Serves 4.

Miss Winnie Walker

Clam Puff

12 soda crackers
1 cup milk
¼ cup melted butter
7 oz. can minced clams, drained
2 Tablespoons chopped onion
1 Tablespoon chopped green pepper
¼ teaspoon Worcestershire sauce
Dash salt, pepper
2 eggs, beaten together

Soak crackers in milk for a few minutes. Add everything else, eggs last, pour into a 1 quart greased casserole and bake at 350° for 45 minutes, uncovered. Serves 4.

Crab and Artichoke Casserole

2 cups crabmeat
1 can artichoke hearts, sliced
4 hard-cooked eggs, quartered
3 Tablespoons butter
3 Tablespoons flour
1½ cups milk
1 teaspoon salt
1/8 teaspoon pepper
½ teaspoon Worcestershire
½ cup Parmesan cheese
Dash mustard
Dash Tabasco

Make cream sauce with butter, flour, milk, salt, pepper, Worcestershire and 1/3 cup cheese. Add the mustard and tabasco. Place crab, artichoke hearts, eggs in 1½ quart, shallow casserole. Add the sauce. Sprinkle with remaining cheese and bake at 350° for 30 minutes, or until hot and bubbly. Serves 6.

Crab Pie

1 unbaked 9" pie shell
4 oz. Swiss cheese, shredded (1 cup)
7½ oz. can crab, drained and flaked
2 green onions with tops, sliced
3 beaten eggs
1 cup light cream
½ teaspoon salt
½ teaspoon lemon peel, grated
¼ teaspoon dry mustard
Dash mace
¼ cup sliced almonds

Sprinkle cheese evenly over bottom of pastry shell. Top with crab meat. Sprinkle with onion. Combine eggs, cream, salt, lemon peel, mustard and mace. Pour over crab and top with sliced almonds. Bake at 325° for about 45 minutes or until set. Remove from oven and let stand for 10 minutes before serving. Serves 6.

Dorothy Jester'

To make Toast Cups rub muffin tins with margarine. Cut the crusts from slices of bread and push bread into muffin cups. Bake at 275° till golden brown.

White wine for cooking should be strong and dry, not sour. Dry white vermouth is excellent.

Red wine also should be dry but not sour.

Crab and Avocado Casserole

2 avocados, sliced
Juice 1 lemon
1 can cream mushroom soup
1 Tablespoon melted butter
2 cups crab (1½ lbs.)
1 cup dry bread crumbs
Salt and Pepper

Grease 2-quart casserole. Arrange sliced avocado and crab in alternate layers, sprinkling each layer with lemon and seasoning. Over these, pour undiluted mushroom soup. Mix crumbs and melted butter and sprinkle on top. Bake at 325° for 20 minutes. Serves 4.

Ruth Firm

Crab-Shrimp Casserole

1 lb. crab
1 lb. shrimp, cooked
4 eggs
8 oz. can mushrooms
1 cup diced celery
Salt and Pepper
1 cup grated cheese, sharp
1½ cups mayonnaise
1½ Tablespoons Worcestershire
1 teaspoon grated lemon peel
3 Tablespoons sherry or lemon juice
Buttered crumbs

Beat eggs till frothy and add other ingredients, except crumbs. Pour into casserole. Top with buttered crumbs and bake 30-40 minutes at 350°. Serves 6.

Virginia Vesey Woodward

Chinese Shrimp Casserole

3/4 lb. shrimp, cooked
½ cup chopped celery
1 cup chopped onion
½ cup water
4 oz. can sliced mushrooms
2 Tablespoons butter
3/4 cup chopped green pepper
6 oz. can cashew nuts, chopped
4 oz. can pimiento, chopped
5 oz. can water chestnuts, sliced
3½ Tablespoons butter
3½ Tablespoons flour
2½ cups milk
Salt and pepper
6 oz. can Chinese noodles

Simmer celery and onion in water in covered pan until soft. Drain. Fry mushrooms lightly in butter, stir in celery-onion mixture, green pepper, nuts, pimiento, chestnuts, shrimp. Make cream sauce with butter, flour, milk and salt and pepper. Combine sauce and shrimp mixture. Spread ½ can of noodles on bottom of shallow casserole. Pour over this the shrimp mixture and top with noodles. Bake for 30 minutes at 350°. Serves 8-10.

To eliminate odor when boiling green shrimp use a tablespoon of vinegar for each quart of water.

Golden Shrimp Casserole

8 slices slightly dry bread
2 cups cooked shrimp
3 oz. can sliced mushrooms
2 cups shredded cheese
3 eggs
½ teaspoon salt
½ teaspoon mustard
Dash pepper, paprika
2 cups milk

Cube the bread. Place ½ of the cubes in a greased baking dish, add shrimp, mushrooms, ½ the cheese, top with the remaining bread and cheese. Beat together the eggs and seasoning. Add milk and pour over the bread-cheese mixture. Bake for 45-50 minutes at 325° or until set. This can be made ahead and refrigerated before baking. Serves 6.

Grace Buckham

Seafood Casserole

½ lb. seafood, cooked
1 box frozen peas, thawed
1 can celery soup
1¼ cups milk
Salt, pepper and paprika
1 Tablespoon lemon juice
1 1/3 cups cooked rice
Parmesan cheese, grated

Cook soup, seasonings, milk, stirring well. Pour ½ of the soup into greased 1¼ quart casserole. Add alternate layers of seafood, rice, peas. Add remaining soup. Sprinkle cheese over the top. Bake uncovered at 350° till bubbly, 20 minutes. Serves 4.

Eggplant Parmesan

1 large eggplant sliced in ½" slices
1 cup bread crumbs
1 can spaghetti sauce
Mozzarella cheese
Oregano
Garlic, crushed

Bread eggplant slices and brown under broiler. In a casserole layer eggplant with spaghetti sauce and cheese, finishing with cheese. Sprinkle with oregano and garlic. Cook, uncovered, at 375° for 30 minutes. Serves 6.

Ellen Weintraub

Eggplant à la Vaughn

1 large eggplant
½ can cream mushroom soup
¼ teaspoon salt, pepper
½ teaspoon oregano
2-3 teaspoons dried onion
2 small tomatoes in chunks
½ cup dry bread crumbs
Butter

Peel the eggplant and cube. Boil 5-8 minutes and drain well. Place eggplant in casserole. Combine all the other ingredients except crumbs and butter. Pour over the eggplant. Sprinkle bread crumbs on top. Dot with butter and bake at 350° for 30 minutes. Serves 6.

Blair Both

Moussaka

2 lbs. ground beef (chuck) or lamb
2-3 large cloves of garlic, coarsely chopped
3 large potatoes, thinly sliced
3 large onions, thinly sliced
1 large eggplant, sliced
1½ pints plain yoghurt
2 eggs
¼ cup milk
¼ cup freshly grated Parmesan or
Romano cheese
½ teaspoon baking powder (all purpose)
¼ teaspoon ground mace
Salt
Black pepper, coarsely ground or cracked
Olive oil

In a large skillet quickly brown the ground meat in some olive oil with the garlic, salt and pepper to taste. Set aside. In a bowl beat together the yoghurt, milk, eggs, cheese, baking powder, mace and some salt and pepper. Oil a large heavy casserole, such as a Dutch oven, with olive oil and begin building the Moussaka by laying in first a layer of sliced potatoes, lightly salted, then a layer of sliced onions, a layer of ground meat (½ the amount), a layer of sliced eggplant, a generou layer of the yoghurt mixture. Repeat these layers until the ingredients are used or the pot is full. Use all the meat, eggplant and yoghurt which should top off the stack. Cover the pot and bake for about an hour at 350°, then uncover and let the top brown for 15 or 20 minutes. Serve hot and with a not too fancy red wine. Serves 6-8.

Calvin Kentfield

Moussaka

1 large eggplant cut in ½" slices
Olive oil
1½ lbs. ground meat
2 onions, chopped
½ cup snipped parsley
1 teaspoon cinnamon
1 can tomato paste (small)
Salt
½ cup red wine
½ cup water
4 Tablespoons butter
4 Tablespoons flour
2 cups milk
3 eggs
1 cup cottage cheese
Pinch nutmeg
Parmesan cheese

Pour salt over eggplant and leave for ½ hour. Wash, drain and fry in oil. In a skillet, brown the meat and onions, add parsley, cinnamon, tomato paste, wine and water and simmer. In a saucepan melt the butter, add the flour, blend. Add the milk and cook, stirring, until thick and smooth. Add the eggs, beaten, and cottage cheese and nutmeg. In a greased casserole, arrange in layers, the eggplant, meat, Parmesan cheese. Pour cream sauce over all. Bake at 350° for 1 hour. Serves 6.

Kathleen Mather Bulgin

For a Moussaka that is less rich than the above, steam or parboil the slices of eggplant instead of frying them.

Ham and Chicken

6 pieces of chicken breasts, skinned
6 thin slices ham, fried till crisp
6 fresh mushroom caps, sliced
2 Tablespoons butter
1 can cream of chicken soup
3 Tablespoons flour
½ cup milk
½ cup chicken broth
2 Tablespoons heavy cream
1 teaspoon soya sauce
½ teaspoon salt
1/8 teaspoon pepper
½ teaspoon sugar
3 Tablespoons Parmesan

Place the chicken breasts, bony side up, on roasting pan. Put ½ teaspoon butter in middle of each and broil 10 minutes. Turn and rub ½ teaspoon butter over the top, continue broiling for 15 minutes more. Remove from oven, wrap the ham over the top and lay the covered breasts side by side in a shallow casserole. Sprinkle mushrooms over the top. Make a sauce of soup, flour, milk, broth, cream, seasonings. Bring to a slow boil. Pour over the chicken. Sprinkle heavily with cheese. Finish baking in oven at 325° for one hour. Cover with foil for the first half hour, then remove. Serves 6.

Barbara Blair

Leftover ham, or ham and chicken, mixed with bite-size chunks of cheese and heated in a cream sauce make an excellent luncheon dish.

Swiss Turkey-Ham Bake

½ cup chopped onions
2 Tablespoons butter
3 Tablespoons flour
½ teaspoon salt
¼ teaspoon pepper
1 cup evaporated milk
2 Tablespoons sherry
2 cups cooked turkey
1 cup cubed ham
3 oz. can sliced mushrooms
5 oz. can water chestnuts, sliced
2 oz. Swiss cheese, shredded
1½ cups soft bread crumbs
3 Tablespoons butter, melted

Cook onion in butter till tender, add the flour, salt, and pepper. Stir and cook till well blended. Add the milk and sherry. Cook and stir till bubbly. Add the turkey, ham, mushrooms and chestnuts. Pour into a 1½ quart casserole. Top with shredded cheese. Mix the bread crumbs with melted butter and sprinkle over casserole. Bake at 400° for 25 minutes. Serves 6.

Ham-Noodle Casserole

3 cups cooked ham, cubed
8 oz. package noodles
½ cup grated onion
2 cups sour cream
3/4 cup buttered bread crumbs

Grease 2-quart casserole lightly. Layer the noodles which have been cooked according to the package instructions, ham and sour cream mixed with the onion (3 layers). Top with buttered crumbs and heat thoroughly at 350° for 20-30 minutes. Serves 6.

Pork Chop Casserole

4 thick double pork chops
4 thick slices onion
4 thick slices tomato
4 rings pepper
½ clove garlic
½ cup raw rice
2 bouillon cubes
2¼ cups water
Salt, pepper, parsley

Trim excess fat from chops and brown quickly. Transfer enough rendered fat to deep casserole to prevent sticking, discard balance. Arrange chops in one layer, cover each chop with slice of onion, then tomato, then pepper. Dribble raw rice in hollows. Add bouillon cubes to water. Dissolve. Add salt and pepper, garlic and parsley and pour over chops. Cook at 350° for 1¼ hours. Serve with tart tossed salad. Serves 4.

Estelle Beecher

Turkey and Broccoli

1 large bunch broccoli or 2 packages of frozen
6-8 large slices of turkey
½ cup melted butter
1 10½ oz. can condensed cream of chicken soup
1 cup sour cream
1 7-oz. jar whole drained pimientos
3/4 cup grated Swiss cheese

Cook broccoli and arrange it in a shallow casserole (8"x12"x2"). Place turkey on top and pour melted butter over it. Next blend undiluted soup and sour cream and pour them over the turkey and broccoli. Place pimientos on top and sprinkle with cheese. Bake at 400° for 25 minutes. Serves 3.

Laura Buckham

Pilaf

1 cup rice
2½ cups shrimp stock
1 medium sized onion, grated
3 Tablespoons butter
Salt and white pepper to taste

Lightly brown the onion in butter. Add water, salt, pepper and bring to a boil. Add washed, drained rice. When this comes to a boil, stir well, cover pan, lower heat and simmer for about half hour until all liquid is gone. Stir lightly with a large fork to separate grains of rice. Cover saucepan with a double piece of paper toweling and put lid over that until ready to serve. Keep in a warm place. Serve with shrimp. Serves 6.

Penny Lagakos

Squash Casserole

6 tender yellow squash
1 cup water
2 cups milk
2 Tablespoons cornstarch
2 Tablespoons grated onion
½ stick butter
1 teaspoon sugar

Cook squash in boiling water till tender. Add other ingredients. The mixture will be quite thin. Butter a casserole and pour in the mixture. Bake at 350° for 30 minutes. It should rise like a souffle. Serves 6.

Mrs. Edward Kuntz, Jr.

Oyster and Corn Casserole

2 eggs, beaten slightly
1 frozen can oyster stew, thawed
½ pint oysters, raw
1 cup saltine cracker crumbs, crushed
¼ cup finely chopped celery
1 Tablespoon finely chopped parsley
1 Tablespoon finely chopped pimiento
¼ teaspoon salt
Dash pepper
3 Tablespoons melted butter or oleo
½ cup crushed crackers

Combine all ingredients except last two and pour into buttered 8"x8"x2" baking dish. Combine butter and ½ cup crumbs and sprinkle over oyster-corn mixture. Bake uncovered at 350° for one hour or until knife inserted comes out clean. Serves 6.

Carol Rice

Summer Squash Casserole

8-10 young summer squashes
2 fresh tomatoes or ½ can tomatoes
Salt, pepper, basil, paprika
Buttered crumbs
1 medium sized onion

Wash and slice squash, slice onion. Parboil in a small amount of salted water. Drain and mash lightly. Cut tomatoes into quarters and put mixture into buttered casserole. Add seasonings and top with buttered crumbs. Bake at 350° for ½ hour. If the topping needs additional browning, place under broiler for a few minutes. Serves 4-6.

Martha von Briesen

Mexicale Casserole

1 package corn tortillas (cut in 1" squares)
2-3 breasts of chicken
1 can cream chicken soup
1 3-oz. package cream cheese
½ pint sour cream
1 lb. grated cheddar cheese
1 small can diced green chili
1 small onion, diced

Cut boiled chicken into 1" cubes. Blend in blender: cream cheese, sour cream, cheddar cheese, chicken soup. In well buttered 8"x8" pan, layer ingredients in following order: tortilla squares, blended mixture, chicken, chopped chili, onion ending with blended mixture. Bake uncovered at 350° until golden on top, 30-45 minutes.

Jo Buckham

Squash Soufflé

1 lb. yellow squash
8-10 soda crackers
½ cup butter
2 eggs
1 large onion, chopped
1 cup sharp cheese, grated
½ cup milk
Salt and pepper

Cook squash and onion together until tender. Use about ½ cup water. Drain and mash. Add salt, pepper, cheese, butter, egg yolks, and crumbled crackers. Beat egg whites until stiff and fold into the mixture. Bake in a buttered casserole until brown at 350°. Serves 6.

Potatoes Whipped with Cheese

6 cups cooked, whipped potatoes
¼ lb. butter
6 oz. cream cheese
1 green pepper, chopped
1 bunch scallions, sliced
1 small can pimiento, chopped
½ cup grated cheese
½ cup Parmesan cheese
¼ teaspoon saffron

To the potatoes, add butter, cream cheese, green pepper, scallions, pimiento, grated cheese, Parmesan cheese and saffron, beating constantly. The mixture should be fairly moist. If not, add a bit of cream and more butter. Pile into casserole and bake uncovered at 350° for 30 minutes. Serves 10-12.

Squash Casserole

2 cups summer squash, white
2 cups zucchini, green
2 cups crooked neck squash, yellow
½ cup chopped onion
Butter
Salt
Pepper
½ cup shredded cheddar cheese

In a buttered 2 quart casserole, layer first the white squash, half the onion, salt, pepper and butter, then the green squash, the rest of the onion, salt, pepper and butter, then the yellow squash. Top with the cheese. Bake, covered, at 350° for 30-40 minutes, then uncover and bake for 10 more minutes to brown cheese. Serves 6-8.

Fran Brackenridge Baldwin

Squash Casserole de luxe

3 lbs. yellow squash
1 medium onion, chopped
2 Tablespoons butter
Salt and pepper to taste
1 cup sour cream
1 small package slivered almonds
1 cup buttered bread crumbs

Cook squash and mash with potato masher. Sauté onion in butter. Add onion to squash. Warm the sour cream and add to squash. Brown onions in 300° oven and add to squash. Add salt and pepper. Thoroughly mix ingredients and place in casserole. Sprinkle bread crumbs on top. Heat thoroughly in 300° oven before serving. Serves 6-8.

Barbara Blair

Swiss Bliss

1 Tablespoon butter
2 lbs. steak, cubed
1 envelope onion soup mix
½ lb. mushrooms, sliced
½ lb. green pepper, sliced
1 can tomatoes, drained and chopped
½ cup tomato juice
Salt and pepper
1 teaspoon A-1 sauce
1 Tablespoon cornstarch
1 Tablespoon chopped parsley

Arrange ingredients, except parsley, in above order in a covered casserole. Cover tightly and bake 2 hours at 375°. Just before serving sprinkle with chopped parsley. Serves 6.

Barbara Belcher

Lazy Day Pie

Pastry for 1 crust pie
1 lb. ground beef chuck
2 Tablespoons instant minced onion
1 teaspoon salt
1 teaspoon prepared mustard
1/8 teaspoon pepper
½ cup dry bread crumbs
1 beaten egg
1/3 cup milk
½ cup catsup
¼ cup parsley or ½ cup shredded cheese

Combine beef, onion, salt, mustard, pepper, crumbs, egg, milk and 1/3 cup of the catsup. Place mixture in greased round cake pan (8"). Place pastry over mixture and tuck it around meat. Prick with fork. Bake in oven at 425° about 40 minutes. Remove from oven and let stand a few minutes. Run spatula under outer edge. Invert serving plate over top of pie and invert both and lift off pie pan. Meat side will be up. Dot top of meat with remaining catsup and sprinkle with parsley or shredded cheese.

Ellen Bates

Piedmont Casserole

2 cups white sauce or 1 can celery soup (undiluted)
2 cups finely chopped onions fried in 2 Tablespoons oleo or oil until lightly browned
2 cups salted peanuts mashed or ground slightly

Put in casserole layers of onions, sauce, and peanuts. Top with buttered crumbs or cheese and brown in oven 20 minutes.

Belle Boone Beard

3 lbs. ground beef
1 lb. pork sausage
½ cup chopped onion
1 quart tomatoes
¼ cup tomato sauce
1 teaspoon salt
¼ teaspoon pepper
1 teaspoon Accent
2 Tablespoons dry parsley
2 cups pitted ripe olives
2 teaspoons celery seeds
1 cup chopped mushrooms
¼ teaspoon oregano
1 lb. cheese, grated
3 lbs. thin spaghetti, in pieces
4 quarts salted water

Brown the beef together with the sausage and the onion. Simmer together for 15 minutes, tomatoes, tomato sauce, salt, pepper, Accent, parsley, olives, celery seeds, mushrooms, oregano. Cook the spaghetti in salted water. Combine all ingredients and put in casserole. Cover with the grated cheese. Bake until heated through, at 350°, and cheese is melted. This can be frozen, then warmed in oven at 350° for ½ hour. Serves 15-20.

Lucille Palmer

Beef-Zucchini Casserole

6 medium zucchini
1½ lbs. ground beef (chuck is good for this)
½ cup chopped onions
1 crushed garlic or plenty of garlic salt
2 Tablespoons butter
½ cup cracker crumbs
1½ teaspoons salt
1/8 teaspoon pepper
¼ teaspoon oregano
¼ cup butter
¼ cup flour
2 cups milk
1 cup grated cheese

Wash the squash, cut off ends and slice in ¼" slices. Cook in salted boiling water until tender but not mushy, about 5 minutes. Drain and cool. Brown beef and onions in 2 Tablespoons butter. Pour off drippings. Stir in cracker crumbs, salt, pepper, oregano and garlic. Remove from heat. Melt ¼ cup butter in a saucepan and stir in flour. Add milk and stir constantly till thickened. Add cheese and stir till melted. Place half of squash slices in a greased casserole. Add half of the meat mixture, then half of the cheese mixture. Repeat in layers. Bake uncovered for 25 minutes at 350°. Serves 4-6.

Heather Kleiner

Meats

Boeuf à la Bourguignonne

2 lbs. top round of beef
2 Tablespoons butter
2 Tablespoons hot sherry
30 small white onions
20 firm white mushrooms, quartered
1 teaspoon tomato paste
1 teaspoon meat glaze
3 Tablespoons flour
1 cup stock
1 cup red wine
Salt and pepper
Bouquet of herbs, parsley

Cut beef in large pieces and brown quickly in butter. Pour hot sherry over it. Remove beef from pan. Place onions in pan and brown quickly. Add mushrooms and cook for 1 minute. Add tomato paste, meat glaze and flour and stir until smooth. Pour on the stock and stir over the fire until the mixture comes to a boil. Add ¼ cup red wine. Season and add the beef and herbs. Cook beef very slowly, until tender (2½ hours). Add remaining red wine slowly while cooking. Serve in a casserole and sprinkle with parsley. Yellow rice is excellent to serve with it.

Helen Matthew

Beef Tartar

½ lb. ground round steak
½ lb. ground chuck
2 egg yolks
2 Tablespoons grated onion
2 Tablespoons crushed parsley
2 Tablespoons Worcestershire
1 teaspoon seasoned pepper
1 teaspoon salt

Mix all ingredients thoroughly, then shape into a loaf or place in a mold. Chill. Serve with rye bread.

Sandra Horwege

Rolled Shoulder Steak

1 beef shoulder, ½" thick, cut in 6 slices
2 cups dry bread crumbs
1 egg, slightly beaten
2 Tablespoons shortening, melted
1 teaspoon onion juice
¼ teaspoon salt
Dash of poultry seasoning
Dash of paprika
2 Tablespoons water
1 cup beef stock

Pound each slice of steak with a cleaver or heavy bottle. Stir egg into crumbs, add other ingredients except shortening. Spread layer of stuffing on a piece of meat, roll up, tie securely and do the same with the other slices of meat. Brown each roll in shortening in heavy skillet. Add 1 cup of stock and simmer on top of stove for 1 hour. Serves 6.

Naomi Ossar

Easy Steak and Mushrooms

1½ - 2 lbs. round steak
3-oz. can button mushrooms
1 can cream of mushroom soup
1 Tablespoon butter
1 Tablespoon flour
Freshly ground pepper

Brown the drained mushrooms in butter. Set aside. Brown the steak in butter. Pour soup, mixed with flour, over the steak. Add mushrooms and pepper. Cover and simmer over low heat until fork tender (1-2 hours). Serves 4.

Judy Campbell Lightfoot

Filet mignon, Charleville

½ lb. mushrooms, sliced
3 Tablespoons butter
1 Tablespoon each Brandy, madeira, sherry
1 Tablespoon flour
¼ cup sweet butter
1 Tablespoon Dijon mustard
Salt
4 1" slices filet mignon

Sauté mushrooms for 5 minutes in butter. Add brandy and wines, ignite, let flames die down. Sprinkle flour over mushrooms, stir in sweet butter till melted. Add mustard. Continue stirring until sauce thickens. Keep warm over low heat. Heat iron skillet very hot and sprinkle with salt. Pan broil filet slices, 4 minutes on first side, 3 on second (medium rare). Serve filets on hot plates and spoon sauce over them. Serves 4.

Kathy Barnes

Sweet-Sour Beef

¼ cup flour
1 teaspoon salt
Dash pepper
2 lbs. cubed beef stew meat
¼ cup cooking oil
1 cup water
½ cup catsup
¼ cup brown sugar
¼ cup vinegar
1 Tablespoon Worcestershire
1 teaspoon salt
1 large onion, chopped
3 carrots, cut in 3/4" pieces

Combine flour, 1 teaspoon salt and pepper. Coat meat with flour mixture. In large skillet, brown meat on all sides in hot oil. Combine water, catsup, brown sugar, vinegar, Worcestershire and 1 teaspoon salt. Stir into browned meat. Add onion. Cover and cook over low heat for 45 minutes, stirring once or twice. Add carrots and cook for 45 minutes more or until meat and carrots are tender. Serve over noodles. Serves 4.

Fred Schneider

Corned Beef Hash

1 onion, chopped
1 green pepper, chopped
2 Tablespoons butter
2 1 lb. cans corned beef hash
1 cup sour cream

Cook onion and pepper in butter for 5 minutes. Add hash and sour cream. Mix well and bake in a shallow baking dish for 25 minutes at 400°.

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Freshly ground pepper

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Kathy Barnes

Black Pepper Steak

1½" steak (2 lbs.)
Cracked pepper
1 Tablespoon butter
½ cup dry white wine
Lump of butter

Cover both sides of the steak very generously with cracked pepper, pressing firmly into the meat. In an iron skillet, over a high flame, brown both sides of the meat in butter. Turn heat down and cook about five minutes or until done enough. Remove to hot platter. Stir wine into pan juices and simmer for two minutes. Add lump of butter and pour, loose pepper and all, over the steak. Serves 4.

Oriental Beef

1 lb. roast beef, sliced paper thin
1 can water chestnuts, sliced thin
1 can chopped pimiento
1 green pepper, slivered
1½ cups mushrooms, sautéed
1 can cream of mushroom soup
4 slices of buttered toast

Mix the ingredients, heat slowly and serve on the buttered toast.

Belle Boone Beard

Cheeseburger Pie

1 lb. ground beef
½ cup evaporated milk
½ cup catsup
1/3 cup dry bread crumbs
¼ cup chopped onion
3/4 teaspoon salt
½ teaspoon oregano
1/8 teaspoon pepper
1 unbaked pie shell
1 cup shredded cheese
1 teaspoon Worcestershire sauce
Dill pickle slices

Thoroughly combine beef, milk, catsup, crumbs, onion, salt, oregano and pepper. Spread in unbaked pie shell. Bake at 350° for 35-40 minutes. Toss together the cheese and Worcestershire. Spread on top of the meat. Bake 10 minutes more. Remove from oven and let stand 10 minutes before serving. Garnish with dill pickle slices. Serves 6.

Sherry Burgers

1 lb. seasoned hamburger in 4 patties
Butter
1 can condensed mushroom soup
¼ cup sherry

Brown hamburger patties in a little butter in a skillet, then put them in a baking dish. Mix soup and sherry and heat in skillet and pour over patties. Bake at 375° for 15 minutes. Serves 4.

Pot Roast

4 lbs. chuck, 2½" thick
1 package dried onion soup
½ package dried mushroom soup
1 can cream of mushroom soup
1 can whole peeled tomatoes
Salt, pepper, accent
Barbecue salt
1 red pepper, crushed
4 Tablespoons meat stock
2 medium parsnips, sliced
4 medium carrots, sliced
4 stalks celery, sliced
1 green pepper, sliced
15 mushrooms, sliced

Roll and cover the meat in soups and some of the seasonings. Pile vegetables on top, then tomatoes. Add more seasonings and meat stock. Bake in tightly covered roaster for 4 hours, at 300°. Keep it warm for another hour at 175°. Serves 8-10.

Irèn Marik

Shepherd's Pie of Left-over Beef

½ lb. beef
½ can consommé or beef bouillon
2 cups mashed potatoes
Butter

Mix meat and soup and place in a small baking dish. Cover with potatoes and dot with butter. Bake till brown in a hot over (400°).

Yorkshire Pudding (English)

1 cup white flour
Dash salt
1 egg
1 cup milk
1 dessert spoon of drippings from roast beef

Sift flour into bowl. Make a nest for the egg in center of flour. Add about half of the milk. Stir egg and milk gradually, bringing in the flour. Add milk until the amount is used up. Beat. Let stand half an hour. Heat oven to 425°. Use an 8"x8" pan. Put drippings in pan and put into oven until fat is "smoking." Pour in batter. Cook for 10 minutes. Reduce heat to 375° for 15-20 minutes. Serve with the roast with gravy or butter. Serves 4.

Kay Macdonald

Yorkshire Pudding (American)

1 cup flour, sifted with 1 teaspoon salt
3 well beaten eggs
2 cups milk
Drippings in roasting pan

Pour off drippings from roasting pan, leaving ¼ cup. Combine milk and eggs. Add flour and salt and beat well in blender. Pour onto hot drippings and bake 30 minutes at 400°.

Fondue Bourguignonne

½ lb. sirloin
1 pint salad oil

Cut the meat in slices 1" thick and heap on a plate. Just before eating, heat the oil on the stove. Fill the chafing dish a little more than half full of oil. When a faint haze rises from the heating oil, transfer it to the spirit heater. Each guest dips his meat, impaled on a skewer or fork, into the hot oil until cooked to his taste. While the meat is cooking, the guests serve themselves to the sauces. Remove the meat from the cooking fork, dip it into a sauce and eat.

Gertrude Marchetti

Curry Sauce

1/3 cup mayonnaise
2 teaspoons curry powder

Mustard Sauce

1/3 cup mayonnaise
2 teaspoons mustard

Herb Sauce

1/3 cup mayonnaise
1 Tablespoon each chives, parsley

Accompaniments for Fondue Bourguignonne

Anchovies, olives, pickled onions, gherkins
Button mushrooms, marinated
Brown Steak Sauce
Cranberry sauce
Pineapple chunks
Sliced bananas in lemon juice
Brown bread and butter
French bread and butter
Red wine

Gertrude Marchetti

Meat Loaf

2/3 cup broken bread crusts
1 cup milk
3/4 lb. ground beef
½ lb. ground sausage meat
1 small onion, chopped
½ teaspoon salt
Pepper
1 Tablespoon Worcestershire
2 Tablespoons dry mustard
3 Tablespoons brown sugar
1 teaspoon prepared mustard
¼ teaspoon nutmeg
¼ cup catsup

Mix together the bread, milk, beef, sausage, onion, salt, pepper, Worcestershire and dry mustard. Shape in a loaf and place in pan. Cover with a sauce made of the sugar, prepared mustard, nutmeg, and catsup. Bake at 350° for 90 minutes. Serves 6-8.

Mrs. Gemmell

Cornish Pasties

1 package pie crust mix
½ lb. raw hamburger or chopped leftover beef, veal or lamb
1 small carrot
1 small potato, diced
1 medium onion, chopped
Salt and pepper

Roll out pastry and cut 4 circles the size of a salad plate. Mix everything else. Divide in 4 portions, put on the pastry circles and fold into half moons. Seal edges with fork. Bake at 400° for 25 minutes. Brush with egg-white for glaze. Can be made now and baked later. Serves 4.

Creole

1 lb. ground beef
1 cup rice
1 quart tomatoes
1 green pepper, chopped
1 large onion, chopped
1 cup chopped carrot
Salt and pepper

Sprinkle salt in preheated skillet. Scramble meat, onion, pepper together until lightly browned. Add remaining ingredients and bake at 350° for one hour or longer, stirring frequently. If mixture gets too dry, add water or tomato juice. Serves 6.

Ethel DeVol

Stuffed Cabbage Rolls

1 cabbage head, medium to large or
2 small ones
1 lb. ground meat of good quality
1 lb. can sauerkraut
1 can tomato soup
½ cup rice, cooked
Salt, pepper, ketchup and Worcestershire sauce to taste

Preboil entire cabbage in a large pot. Cut leaves individually, one at a time and each time let cabbage cook a little longer. Leaves should not be too soft or they will tear but they must be flexible. Mix hamburger, rice and seasonings. Fill each cabbage leaf with this mixture and roll it firmly. Wash sauerkraut several times and mix it with the tomato soup. On the bottom of a large pot or casserole place a few leaves that have been left over, a layer of the sauerkraut mixture, then the cabbage rolls, closely packed one to another. Top the cabbage rolls with remaining sauerkraut mixture, any remaining cabbage leaves and dot with butter. Cook for 1½ hours in oven 375°-400°. This is equally good reheated. Serves 4-6.

Aleksandra Gruzinska

Hungarian Goulash

2 Tablespoons olive oil
1 green pepper, chopped
¼ teaspoon tarragon
1 teaspoon caraway seed
1 large onion, chopped
1 teaspoon paprika
2 cups canned tomatoes
½ lb. each beef, veal, pork
2 lbs. kraut
1 cup sour cream
Dash black pepper
½ teaspoon dill seed

Brown onions lightly in oil. Add tomatoes, pepper, herbs. Cut meat in small chunks and add to mixture. Simmer until tender (about 2 hours). One half hour before serving, add kraut, from which all juice has been squeezed. Just before serving, stir in cream. Serve with corn muffins, wild rice and a salad. Serves 6.

Elizabeth Carr

German Rolled Steak

1 lb. thin round steak, cut in 1" strips
Bacon Chopped onion Mustard
Sliced pickle
Salt and pepper

On each strip of steak place 1 slice bacon, chopped onion, 1 teaspoon mustard, a slice of pickle, salt and pepper. Roll and fasten with a toothpick. Bake at 350° with a little water and fat for about 20 minutes. Serves 6.

Elizabeth Sprague

Spaghetti à la Rennolds

2 quarts canned tomatoes
4 cans tomato paste
2 cans tomato soup
1 Tablespoon sugar
1 Tablespoon salt
1 teaspoon chili powder
1 teaspoon cayenne
3 cups chopped onions
1 cup finely chopped celery
½ bunch parsley
6 lbs. cheap hamburger or
  4 lbs. ground chuck
1 green pepper, cut in half
Olive oil
1 teaspoon basil
1 teaspoon oregano or marjoram

In a large kettle simmer the tomatoes, breaking them up. Add tomato paste, soup and seasonings. Brown onions in olive oil on fairly low heat. When golden brown add them to tomato mixture. Brown celery slightly in same pan, adding more oil, if necessary. Tear up parsley with your fingers and the onion smell will disappear from your hands. Add celery and parsley to tomato mixture. Crumble beef into same oniony pan and brown it. Pour off any grease and add meat to tomato mixture. Finally wash and clean green pepper and drop it into mixture. Simmer for 4-6 hours, stirring occasionally. Remove pepper and add basil and oregano. Taste for salt. Serves 12.

Seymour Laughon Rennolds

Lamb-Betinge Betinjan Ma'aloury

1 large eggplant
1 lb. lamb
2 medium onions, sliced
Salt
Cinnamon
1½ cups rice
Pine nuts
Butter
Yoghurt

Peel eggplant and slice in ½" slices. Soak in salt water with weight on top. Cut lamb in bite-sized pieces. Cook lamb, onions, salt, pepper, cinnamon in covered saucepan for 15 minutes. Squeeze water from eggplant and fry in butter. Place eggplant in layers on top of meat and cook 10 minutes. Add rice with enough water to cover. Boil 12 minutes covered. When holes appear in rice, lower heat. When water disappears and contents of saucepan are dry, place platter over pot and invert. Fry pinenuts in butter and place on top. Serve with yoghurt. Serves 4-5.

Diana Sununu

If you over salt or scorch meat, soup or vegetables add raw potatoes to absorb salt or burned taste. Placing the pan in cold water helps also.

Leg of Lamb

5-6 lb. leg of lamb
Lemon, salt, pepper, garlic powder, oregano

Remove most of the visible fat from the lamb and rub well with cut lemon. Sprinkle all over with salt, pepper and garlic powder. Sprinkle with oregano and rub all over. Bake in a shallow pan in oven preheated to 400°, for 15 minutes. Reduce heat to 325° and bake until meat thermometer, inserted in meatiest part of leg, reads 180° or slightly more. Remove lamb from pan and add water to drippings to make gravy.

Penny Lagakos

Liver in Red Wine Sauce

1 lb. fresh liver
3 Tablespoons butter
¼ lb. mushrooms
¼ cup dry, red wine
1 teaspoon chopped parsley
1 teaspoon lemon juice
Salt
Pepper
Onion salt

Cook the mushrooms in the butter, then remove them from the pan. Add the liver and brown it. Add the wine, parsley, lemon juice and mushrooms and simmer 10 to 12 minutes. Season. Serves 4.

Try sprinkling dill over lamb chops.

Very Hot Chili

2 Tablespoons bacon drippings
1 large onion, chopped
1 lb. ground beef
2 cups canned tomatoes
4 cups canned chili beans
2 Tablespoons chili powder
½ teaspoon tabasco
1 teaspoon oregano
½ teaspoon Worcestershire
½ teaspoon garlic salt
¼ teaspoon cayenne
1 bay leaf
1 teaspoon marjoram
½ teaspoon ground cumin
½ teaspoon basil

Sauté the onion in drippings for a few minutes. Add the ground beef and cook until all the red is gone. Add the rest of the ingredients and stir well. Cover and simmer for about an hour. Uncover and simmer for another half-hour. If this chili is too hot, serve it over cooked rice. Serves 6.

Fred Schneider

To avoid those onion tears, put a ¼ slice of bread between your teeth and breathe through your mouth. Peeling onions will no longer be a chore.

Chili

3 lbs. ground meat
3 Tablespoons shortening
9 cloves garlic, crushed
3 onions, chopped
3 cans tomatoes
2 cans tomato paste
2 Tablespoons ground cumin
5 Tablespoons chili powder
1 teaspoon cayenne
1 teaspoon black pepper
1 Tablespoon salt
4 cups water
2 cans kidney beans, if desired

Brown onions and garlic in the shortening. Add meat and cook until slightly brown and falling apart. Add other ingredients. Cook slowly for about 2 hours. Add the well drained beans about 15 minutes before serving. Serves 8-12.

Thelma Lee

Baked Ham Slice

2 Tablespoons brown sugar
1 cup milk
1 ham slice, cut about 1½" thick

Melt sugar in a heavy skillet. Add ham slice and brown on both sides. Pour milk around it and bake at 300° for 30 minutes. Remove ham, thicken gravy, and serve. Serves 4-6.

A variation calls for 2 teaspoons of prepared mustard, mixed with the brown sugar and rubbed over the ham before adding milk.

Ham in Pastry

4 cups beef stock
1 cup Port wine
1 carrot, peeled and chopped
1 medium onion, chopped
5-6 lb. canned ham
1 lb. mushrooms, chopped
3 Tablespoons butter
Juice of ½ lemon
2 Tablespoons instant minced onion
2 green onions, chopped
¼ teaspoon each salt, thyme, allspice
Freshly ground pepper
3-oz. can paté de foie gras
½ cup fine bread crumbs
Pastry (see recipe)
1 egg yolk
1 Tablespoon water

In a large pan, bring to a boil the stock, wine, carrot and onion. Add the ham, cover and simmer for 1 hour. Remove meat from stock and drain. Cool. Reserve stock. Sauté mushrooms in butter and sprinkle with lemon juice. Add instant onion, green onion, spices. Remove from heat and stir in paté and bread crumbs. Cool. Roll out rich pastry about 3/8" thick to a rectangle about 14"x18", large enough to enclose ham. Save scraps. Spread the mushroom filling over the pastry, pressing in firmly and leaving 1½" margin on all sides. Place meat, top side down, with the long side of ham across the short side of pastry center. Wrap pastry around the meat and seal securely down the middle and at the ends, moistening pastry edges with water. Place, seam side down, on a greased baking sheet and garnish with designs cut from pastry scraps. Brush pastry with mixture of egg yolk beaten with 1 Tablespoon water. Bake at 400°for 30 minutes. Serve hot with reserved stock. Serves 12-14.

Rich Pastry

2½ cups sifted flour
½ teaspoon salt
3/4 cup butter
3 egg yolks, beaten
3-4 Tablespoons cold water

Place the flour and salt in bowl. Cut in the butter until particles resemble fine crumbs. Mix in the egg yolks and water. Mix lightly. Press into a ball, cover and chill. Can be used for tarts, and for Ham in Crust.

Raisin Sauce for Ham

½ cup brown sugar
1 teaspoon dry mustard
2 Tablespoons flour
1 teaspoon cornstarch
2 Tablespoons vinegar
2 Tablespoons lemon juice
¼ teaspoon grated lemon peel
1½ cups water
1 cup seedless raisins

Mix together the sugar, mustard, flour and cornstarch. Add the other ingredients and bring to a boil over medium heat, stirring until it boils and thickens.

Ethel DeVol

Country Ham

Soak country ham for about 24 hours. Pour off the water. Preheat oven to 500°. Place ham in roaster with 7 cups of water and cover tightly. Place in oven and cook 15 minutes. Turn off the heat. DO NOT OPEN OVEN DOOR. Leave for 3 hours. Turn heat on to 375. Cook 15 minutes. Turn off heat. DO NOT OPEN OVEN DOOR. Leave over night. Next morning skin and glaze the ham.

Elizabeth Bond Wood

Ham and Sauerkraut

Slice of ham, 1" thick
2 apples, peeled and cut in thin slices
¼ teaspoon celery seed
1 teaspoon dry mustard
1/3 cup molasses
One can (303) sauerkraut

Place sauerkraut in a greased shallow baking dish and sprinkle celery seed over it. Cover with apple slices. Place ham on top. Blend mustard and molasses and pour over ham. Bake at 350° for an hour or until ham and apples are tender.

Meat Balls with Spaghetti Sauce

2 lbs. ground beef
2 large eggs
¼ cup parsley flakes
1 cup grated cheese
1 large onion, chopped
Salt, pepper
2 large cans Italian tomatoes
1 can Italian tomato paste
3 cans water

Make a well in the meat, add eggs, parsley, cheese, salt, pepper. Mix with fork, then with hands until mixture leaves bowl clean. Form into small meat balls. Brown meat balls in skillet. Brown onions in same skillet after meat balls are brown on one side and have been turned. Onions are soft and golden, not brown by time meat balls are brown on other side. Remove meat balls. Cook 1 can of tomatoes in skillet until all meat in bottom of pan becomes mixed with tomato. Place meat balls, sauce from skillet, tomato paste, water and remaining can of tomatoes in covered pan. Simmer for at least 2 hours. Serves 6.

Admiral Barbaro

To put out a fat fire in your broiling pan use a handful of salt or one of sode to extinguish the flame. Do not use water.

Glazed Pork Chops

6 pork chops (center cut - 3 chops to a pound)
6 slices lemon, thin
1 teaspoon salt
¼ teaspoon pepper
Pinch rosemary
1 cup catsup
½ cup water
¼ cup brown sugar
Flour

Shake each chop in paper bag with salt, pepper, Rosemary, flour. Fit into a greased shallow casserole. Place slice of lemon on each chop. Sprinkle with brown sugar. Mix catsup and water and pour over the chops. Bake at 350° for 1½ hours, basting several times. Sauce should be thick and glossy. Cook longer if too thin. Add water if too thick. Serve with rice. Serves 6.

Blair Both

Pork Chop Suey made with leftovers

1½-2 cups pork, diced
1 cup celery, in diagonal strips
1 medium onion, sliced or diced
2 Tablespoons oil
1-2 cups pork gravy or chicken broth
1 Tablespoon cornstarch (optional)

Cook onion and celery lightly in oil. Add pork, gravy or broth and soy sauce to taste. Cook 5-10 minutes. Thicken with cornstarch, if desired. Serve over rice or fried noodles.

Surprise Meat Loaf

1 package onion soup mix
2 eggs, slightly beaten
¼ cup catsup
3/4 cup warm water
1½ cups soft bread crumbs
2 lbs. ground beef
4 hard-cooked eggs

Preheat oven to 475°. Combine soup mix, eggs, catsup, water. Add bread crumbs and meat. Mix well. Spread half of mixture in 9"x5"x3" loaf pan. Press hard-cooked eggs lightly into center of meat mixture. Cover with remaining mixture. Bake one hour, or until done. Serves 6-8.

Phyllis Cohn

Chinese Red Cooked Pork Shoulder

1 3-6 lb. pork shoulder
2 cups water
¼ cup sherry
1 cup soy sauce
4 slices ginger
4 green onions
1 Tablespoon sugar

Place meat, skin side up, in a heavy sauce-pan with the water. Turn heat high and when water boils, pour sherry over pork, then the soy sauce. Add ginger and onions. Cover the pot, lower the heat and simmer for one hour. Turn the meat and simmer another hour. Turn meat again, add sugar and simmer half an hour longer. The meat should be tender enough to give way with chopsticks. Serve in a deep bowl with the gravy poured over it. Serves 6.

Clarissa Rowland

Sweet-Sour Pork

1½ lbs. pork, cut in 2 by ½" strips
1 #2 can pineapple chunks
¼ cup brown sugar
2 Tablespoons cornstarch
¼ cup vinegar
2-3 Tablespoons soy sauce
½ teaspoon salt
1 green pepper cut in strips
¼ cup thinly sliced onion
½ cup water

Brown pork in hot fat. Add water. Cover and simmer one hour. Drain pineapple, reserve syrup. Combine sugar, cornstarch, pineapple syrup, vinegar, soy sauce and salt. Add to pork and cook till gravy thickens. Add other ingredients. Cook 2 or 3 minutes. Serve over hot rice.

Pork Taukeyake

1 Tablespoon fresh ginger, chopped
3 small cloves of garlic, chopped
1 Tablespoon sugar
½ cup soy sauce
2 Tablespoons oil
1 Tablespoon wine (dry sherry, sake, Sauterı
1 Tablespoon vinegar
¼ teaspoon dry mustard, mixed with a drop o
two of water

Mix all and let stand overnight. Marinate thin pork chops in above sauce for ½ hour. Turn often. Pan fry.

Chisato Chara

Barbecued Pork Chops

8 pork chops, well-marbled, 3/4 to 1" thick
½ cup vinegar
1 teaspoon Worcestershire
½ teaspoon grated onion
½ clove garlic, crushed
3/4 teaspoon salt
¼ teaspoon paprika
1½ Tablespoons tomato paste
¼ teaspoon dry mustard
Few drops of tabasco
1/3 cup salad oil

Make a marinade of vinegar, Worcestershire, onion, garlic, salt, paprika, tomato paste, mustard, tabasco, oil. Pour over the pork chops. Marinate for several hours. Place chops in pan with marinade and cook slowly for 1½ hours. Serves 8.

Alice Earle

Spicy Brisket

8-12 lbs. boneless brisket
1 box crab boil
Salt
Hickory smoked salt
Chili sauce

Boil meat slowly in water to cover, with salt and crab boil, for 2½ hours. Let meat cool overnight in this water. Next day place brisket on a foil lined cookie sheet. Turn up edges of the foil to form a high rim around the meat, leaving a large opening at the top. Sprinkle top with Hickory salt, cover with chili sauce and bake about an hour at 350° till the meat is hot and the top well glazed. Serves 8-12.

Lucy Lombardi

Szekely Gulyas

3-4 lb. rolled pork butt, cut up
2 large onions, chopped
½ lb. bacon
1½ lb. saurkraut
3 teaspoons paprika
2 Tablespoons salt
2 teaspoons tomato paste
2 cups sour cream

Cook bacon. In the drippings, cook the onion until transparent. Turn heat to high and brown meat. Turn down heat to low, add paprika, salt, tomato paste, and simmer it for an hour and half, until meat is almost tender. Soak kraut in cold water for a few minutes, then squeeze out all moisture and stir into stew and cook ½ hour longer. Just before serving, stir in sour cream. Crumble the bacon and serve on top. Serves 6-8.

Elizabeth Sprague

Tongue in Sweet and Sour Sauce

4 gingersnaps
¼ cup brown sugar
¼ cup vinegar
1 cup hot water
¼ teaspoon salt
1 lemon, sliced paper thin
1 lb. cooked tongue, sliced thin

Combine ginersnaps, sugar, vinegar, water, salt and lemon in a saucepan and bring to a boil. Lower the flame and let simmer 10 minutes. When the consistency is as thick as you want it, remove from heat and pour over tongue. This can be made a few days in advance. It freezes well. Serves 6.

Sweet Breads Valhalla

3 pairs sweet breads
1 lemon
1 onion, sliced
2 teaspoons butter
2 teaspoons pickling spice
2 Tablespoons olive oil
Flour
½ teaspoon dried rosemary
½ teaspoon dried basil
1 bay leaf
¼ teaspoon seasoned salt
1 cup brown sauce
¼ teaspoon Accent
¼ teaspoon tarragon
¼ teaspoon peppercorns
¼ teaspoon salt
1 clove garlic, crushed
1 cup sliced mushrooms
1 cup chopped green onions
½ cup dry sherry
¼ cup beef bouillon

Soak sweet breads 2 hours in cold water, salted. Remove and put in pan. Cover with water and add lemon, onion, bay leaf, pickling spices, salt. Bring to a boil, lower heat and simmer 15 minutes. Put sweet breads in cold water and peel off membranes. Heat butter and olive oil in large skillet. Flour sweet breads, sauté, adding rosemary, basil, garlic, peppercorns, salt and seasoned salt. Cook until golden brown. Add mushrooms and onions. Continue cooking until mushrooms and onions are tender. Add sherry and beef bouillon. Finally add 1 cup brown sauce or beef gravy and cook slowly until sweetbreads are glazed, about 6 minutes. Serves 6.

Beth Gawthrop '67

Vitello Tonnato (Veal with Tuna)

1 5-lb. leg of veal, boned and rolled
2 7-oz. cans of tuna
3 Tablespoons oil
2 garlic cloves
2 onions coarsely chopped
2 celery sticks, cut up
¼ cup chopped parsley
2 bay leaves
½ teaspoon thyme
2 Tablespoons salt
Freshly ground pepper
2 cups chicken stock
1 2-oz. can flat anchovy fillets
6 Tablespoons lemon juice
2 cups mayonnaise
4 Tablespoons capers
1 lemon, thinly sliced

Drain the oil from the cans of tuna fish into a Dutch oven or large pot with a tight fitting cover. Add the 3 Tablespoons of oil and garlic and brown the veal lightly. Remove the meat and set it aside. Add onions, carrots, and celery to the oil and cook, stirring frequently, for 5 minutes, or until translucent. Add parsley, bay leaves, thyme, salt, pepper, chicken stock, tuna, the drained anchovies and 2 Tablespoons lemon juice. Stir the mixture well to dissolve any particles that may stick to the bottom of the pot. Bring to a boil, then add the veal. Reduce heat, cover and simmer for 3 hours. Remove the veal from the pot and cool to room temperature. Chill in the refrigerator. Meanwhile put the pot back on the stove and reduce the vegetable-tuna mixture (about 5-6 cups) to about 4 cups, stirring from time to time. Purée the vegetable-tuna mixture in a blender or put it through a food mill. Add 2 cups of

the purée to 2 cups of mayonnaise along with 4 Tablespoons of lemon juice and 2 Tablespoons of capers. Refrigerate. Before serving slice the veal in thin slices and arrange them on a large platter. Spoon half the tuna-mayonnaise over veal slices, garnish with lemon slices and rest of capers. Pass remaining sauce.

Ruth Clarkson Costello

Blender Mayonnaise to Accompany Veal Tuna

2 eggs
1 Tablespoon lemon juice
1 Tablespoon vinegar
½ teaspoon dry mustard
1 teaspoon salt
1½ cups oil

Combine eggs, lemon juice, vinegar and seasonings in blender. Cover and beat at high speed for 30 seconds. At medium speed remove cover and add oil slowly. Blend until thick and smooth.

Ruth Clarkson Costello

Hot Sweet-Sour Mustard

Brown sugar
Coleman's dry English mustard
Tarragon vinegar

Mix dry, equal parts of brown sugar and mustard. Boil vinegar in small sauce pan and mix with dry ingredients to desired consistency. If sauce becomes too thick add more hot vinegar.

Fred Schneider

Veal Cutlets Parmesan

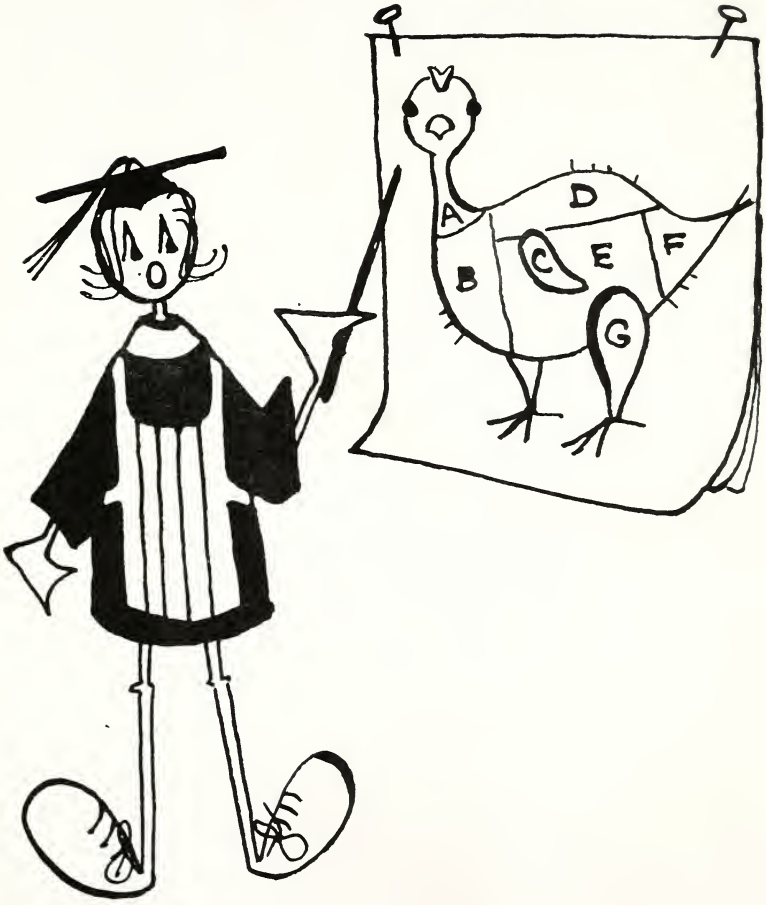
1 lb. cutlets, sliced thin
¼ teaspoon powdered sage
2 eggs
1 Tablespoon cream
¼ teaspoon salt
1/8 teaspoon pepper
1 cup bread crumbs (day old)
¼ teaspoon parsley
¼ teaspoon oregano
2 Tablespoons olive oil
3 Tablespoons butter
2 cups tomato sauce
½ lb. Mozzarello cheese
¼ cup freshly grated Parmesan

USE ONLY FRESH INGREDIENTS

Flatten cutlets with meat hammer until about 1/8" thick. Cut into serving pieces and sprinkle lightly with sage. Beat eggs well, adding cream, salt and pepper. Mix bread crumbs, parsley and oregano. Dip cutlets in egg mixture and then bread crumb mixture. Sauté cutlets in olive oil and butter until golden brown, about 5 minutes. Place in greased pan, 8"x12"x1½". Cover with tomato sauce and place a thin slice of Mozzarella cheese over each cutlet. Bake at 375° for 30 minutes or until tender. Remove from oven, sprinkle with Parmesan cheese and serve hot. Serves 4.

Betty DeSua

Poultry



Chicken and Rice Amandine

¼ cup butter
¼ cup chopped onion
½ clove garlic, crushed
1/3 cup flour
2 cups chicken broth
1 cup coffee cream
2½ cups cooked chicken pieces, diced
3 cups cooked minute rice
½ cup toasted, slivered almonds
2 Tablespoons chopped pimiento
2 Tablespoons chopped parsley
¼ teaspoon nutmeg
¼ teaspoon thyme
¼ teaspoon marjoram
1 teaspoon salt
1/8 teaspoon pepper

Heat butter in heavy skillet, add onion and garlic and cook till onion is soft, turning with a spoon. Blend in flour and heat till mixture bubbles. Remove from heat, add chicken broth gradually, stirring constantly. Bring rapidly to a boil and cool 1 to 2 minutes. Stir in cream, heat but do not boil. Add remaining ingredients, mix well, turn into buttered 2 quart casserole. Heat in 370° oven for 25 minutes or until mixture is thoroughly heated.

Elizabeth Carr

Chicken with Cream Sauce

1 chicken, quartered
Flour
1 onion, halved

Flour chicken, then brown it, add onion and reduce heat. Cover and cook 25 minutes, basting from time to time.

Sauce:

½ lb. mushrooms, sliced thin
Pinch of salt
Juice of ½ lemon
1 shallot minced fine
½ cup dry white wine
½ cup fresh cream
2 Tablespoons cognac

Put mushrooms in buttered saucepan, add lemon juice, salt and cover with wax paper. Bring to a boil and cook 2 minutes. Save the broth.

When chicken is cooked, arrange it in serving dish. Remove grease and onion from frying pan. Add shallots and wine. Boil. Add mushroom sauce and bring to a boil. Add cream and bring to third boil. Add salt, pepper, mushrooms, and cognac. Heat briefly and pour over chicken.

Kathy Barnes

Chicken in Cream

8 pieces of chicken, broiler-fryer
3 Tablespoons butter (not margarine)
2 cups thinly sliced yellow onions
½ teaspoon salt
1/8 teaspoon white pepper
¼ teaspoon curry powder
½ cup dry white wine
2½ cups whipping cream
Salt and pepper to taste
½ cup whipping cream
Fresh parsley

Melt butter in heavy 10" skillet or electric fry pan over medium heat. Dry chicken pieces well and place in butter for 4-5 minutes. Do not brown. Remove chicken to side dish. Stir onions into skillet over low heat. Cover and cook slowly 5 minutes. Do not brown. Return chicken to skillet with onions and cook slowly 8 minutes. Do not brown. Turn once only. Add salt, pepper, curry powder and wine to chicken. Turn up heat and boil till most of liquid evaporates. As liquid evaporates, place 2½ cups of whipping cream in a small saucepan. Bring cream to a slow boil. Pour hot cream into skillet and simmer gently 25-30 minutes. Remove chicken to platter to keep warm. At this point, cooking may be stopped until serving time (2-3 hours at most). 10 minutes before serving, skim fat off sauce in skillet. Boil rapidly, stirring until sauce reduces, thickens and will coat a spoon. Add few drops of lemon juice to taste and more salt and pepper, if needed. Smooth out sauce with rest of whipping cream. Place chicken in serving dish or use platter which has been kept warm. Pour sauce over chicken. Garnish with parsley.

Bill Knight

Chicken Country Captain

2 chickens, skinned and cut up
Olive oil
1 onion, chopped
1 green pepper, seeded and chopped
1 clove garlic, crushed
2 cups water
1 teaspoon salt
½ teaspoon pepper
1½ teaspoons curry powder
2 cans tomatoes
½ teaspoon powdered thyme
½ lb. almonds, blanched and browned lightly
3 Tablespoons dried currants
12 strips bacon, cooked till crisp

Fry chicken in oil till golden brown and put in casserole. Add the onion, pepper and garlic and brown for 10 minutes. Stir as they cook and moisten with the water. Add salt, pepper and curry powder. Stir well. Add tomatoes, parsley and thyme. Bake at 350° for 45 minutes. Add the almonds and currants. Arrange cooked rice on a platter. Place chicken in center, pour sauce over all. Serve each piece with a slice of crisp bacon. Serves 6.

Lydia Dufour

Chicken Kiev

4 chicken breasts, skinned, boned, halved and pounded flat
½ lb. butter or margarine
2 Tablespoons chopped parsley
½ teaspoon salt
¼ teaspoon white pepper
Flour
1 egg, beaten
Dry bread crumbs

Mix seasonings with butter and divide into 8 lumps or balls. Place a seasoned ball in the center of each half chicken breast and roll, enveloping butter completely. Secure with toothpick. Dust with flour, brush with beaten egg and roll in crumbs. Fry in deep fat 5-7 minutes till golden brown.

(A favorite of Anne Pannell Taylor at Sweet Briar House.)

It is possible to keep parsley and watercress fresh for days. Wash and let drain. Place loosely in quart mason jar and screw on the cap. Invert in refrigerator.

You can freeze mint leaves, parsley and chives for winter use. Wash well, shake dry and freeze in plastic containers. They will not be crisp but the flavor will be good.

Marijuana Chicken

2 chickens cut in pieces for serving
1 teaspoon salt
Freshly ground pepper
1 onion, cut very fine
Juice of 2 lemons
2 Tablespoons dried marjoram
¼ lb. butter or oleo

Wipe chicken dry, season with salt and pepper, let stand 10 minutes. Sprinkle onion and lemon juice over chicken. Cover surface well with marjoram. Melt butter and pour over chicken. Let stand at least an hour. Cut a sheet of heavy duty aluminum foil large enough to cover grill surface. Wad it gently into a ball and smooth it out again. This should make small pin holes in the foil to allow smoke to escape. Place chicken pieces on grill at high level over glowing coals. Cover with foil and grill for about 20 minutes on each side. Baste occasionally with butter left in the pan. If browner chicken is desired, remove foil and baste as required. Serves 8.

Bill Bates

Leftover chicken (about 1½ cups cut up) and a pint of oysters (heated in their liquor until their edges curl), put into a cream sauce, seasoned and served on hot biscuits or corn bread make a delicious Sunday night supper dish.

Oven Barbecued Chicken

2 broilers, quartered
1 large onion, sliced
2/3 cup catsup
1/3 cup vinegar
4 Tablespoons butter
1 clove garlic, crushed
1 teaspoon rosemary, crushed
1 teaspoon salt
¼ teaspoon dry mustard

Place chicken, skin side down in a shallow buttered baking pan. Top with onion slices. Mix remaining ingredients in a small pan and heat to boiling. Pour over chicken. Bake at 400° for 30 minutes, turn chicken, baste with sauce. Continue baking and basting, for 30 minutes longer. Serves 8.

Edna Armstrong

Except where specially called for as in Short Bread or Garlic Butter, margarines may be substituted for butter. Examples:
To brown chicken or lean meats
In cream sauces and soups
In whipped potatoes
For hot breads, pie crusts, cake
In casseroles
For pancakes or waffles

Hot Chicken Loaf

4 cups coarsely ground, cooked chicken
½ cup bread crumbs
1 can cream chicken soup
1 cup celery, chopped
½ cup onion, chopped
2 slightly beaten eggs
1 teaspoon seasoned salt
1 Tablespoon parsley
1 can mushroom soup

Mix the chicken soup into the beaten eggs and lightly combine with celery, onion, chicken, crumbs and seasoning. Line a greased loaf pan with foil, grease the foil. Turn in the chicken mixture and bake at 350° for 45 minutes, or until center is firm. Invert onto serving platter and remove foil. Serve with mushroom sauce, made by heating the undiluted mushroom soup. Serves 6.

Mary Ann Lee

Oven-fried Chicken in Cheese Crumbs

6 chicken breasts or legs
Salad oil
1 cup crumbs made from cheese crackers

Dip chicken in salad oil and roll in crumbs. Arrange on greased cookie sheet and bake one hour at 350°. Serves 6.

Carolyn Bates

King Ranch Chicken

12 tortillas
3 lbs. boiled, boned chicken
1 can #2 tomatoes with juice
1 can cream mushroom soup
2 Tablespoons chopped onion
1 4-oz. can chopped mushrooms, drained
2 Tablespoons Old El Paso chile and tomato mixture or jalepeno relish
1 cup grated cheddar cheese

Line a 3 quart casserole with one half of the tortillas and on top make a layer of ¼ of each ingredient listed, in the order listed, with the exception of the cheese. Put the whole cup of cheese on the top of a second layer, made from the other half of the ingredients. Bake in a 350° oven for 50 minutes. Turn off oven and let casserole set for 30 minutes. Serve. Serves 8.

E.Lind Doré Deay

Parmesan Fried Chicken

1 cup packaged herb stuffing, crushed
2/3 cup grated Parmesan cheese
¼ cup chopped parsley
1 clove garlic, crushed
½ cup butter, melted
3 lb. fryer, disjointed

Combine crumbs, cheese, parsley and garlic. Dip chicken in butter, then in crumbs. Place pieces, skin side up, in shallow pan lined with foil. Bake in oven at 350° for one hour or till tender. Serves 6.

Chicken Nicoise

4 broilers, halved
Lemon juice
4 Tablespoons butter, melted
2 Tablespoons olive oil
Salt and pepper
White wine
2 large onions, chopped
2 Tablespoons butter
1 cup chicken stock
½ cup pitted halved ripe olives
1 cup tomato puree
3 bay leaves
½ teaspoon each saffron, oregano, marjoram, rosemary, thyme, tarragon
½ teaspoon each basil, celery seed, pepper, fennel
3/4 cup white wine
¼ cup pimiento, chopped
2 cloves garlic, crushed

Rub broilers with lemon juice, inside and out. Brush with butter and olive oil. Dust with salt and pepper and roast at 300° about 40 minutes till a delicate brown and barely tender. Cool. Set aside. Scrape all juices from roasting pan, adding a little wine, and boiling till pan can be scraped clean. Add onions, fry in butter till limp. Add chicken stock, purée, bay leaves, spices, wine, pimiento, garlic, and olives. Simmer for 15 minutes. An hour before dinner, arrange chickens in roaster, cut side down. Pour the sauce over them. Cover and bake at 350° for 45 minutes. Remove cover and bake for 15 minutes. Serves 8.

Elizabeth Sprague

World's Fair Chicken

3 broilers, halved
2 Tablespoons butter
Salt and pepper
1¼ cups orange juice
½ cup raisins
¼ cup chopped chutney
½ cup slivered almonds
½ teaspoon cinnamon
½ teaspoon curry powder
Dash of thyme
Hot cooked rice
3 bananas, sliced
1 small can mandarin oranges
1 cup each: green onion, bacon, coconut chips, parsley sprigs

Arrange chicken halves in greased shallow baking dish. Dot with butter. Sprinkle with salt and pepper. Bake at 425° for 15 minutes. Meanwhile, in a saucepan. combine orange juice, raisins, chutney, almonds, cinnamon, curry and thyme. Pour sauce over browned chicken. Bake at 350° for 1 hour or until chicken is tender. To serve arrange chicken on bed of hot rice. Garnish with banana slices and orange sections. Accompany with condiments, parsley. 6 servings.

Curried Date Chicken

2½-3 lbs. broiler-fryer chickens, cut up
1 cup flour
2 teaspoons salt
1 teaspoon garlic salt
¼ teaspoon pepper
3½ Tablespoons butter or oleo
3 medium onions, sliced
1 Tablespoon curry powder
2 cups water
½ cup chopped dates
¼ cup parsley, cut fine

Shake chicken pieces in a bag containing flour, salt, garlic salt and pepper. In a large skillet brown chicken well in butter. Remove. Add onions and sauté till transparent. Stir in curry. Add chicken and water. Simmer covered till chicken is done - 40-50 minutes. Stir in dates and sprinkle with parsley. Serve with rice. Serves 4.

Denise Limouze

Curried Chicken

For curried chicken in a hurry open one or more cans of chicken fricassee, season to taste with curry powder, onion juice, lemon juice and thyme. Heat and serve with rice and chutney.

Poulet Jardinière

¼ cup buttery Wesson oil
3/4 cup chicken broth
3/4 cup cooking sherry
1 package frozen artichokes
2 tomatoes, cut in wedges
1 onion, sliced
½ green pepper, sliced
Salt, pepper, paprika
Flour
3 lb. frying chicken

Preheat electric skillet to 350°. Dredge chicken in flour and seasonings. Brown slowly in hot fat. Reduce temperature to 250°. Add chicken broth and sherry. Cover. Cook 45 minutes. Sprinkle vegetables with salt, add them and continue cooking till artichokes are done, about 15 minutes. Serves 4.

Denise Limouze

Count Me In Chicken

2 chicken breasts, halved
4 pieces of bacon
4 large pieces of chipped beef
1 can cream of mushroom soup
1 cup sour cream

Debone the chicken. Wrap each piece in a slice of bacon. Next wrap each piece in a thin layer of chipped beef. Place chicken pieces in an ungreased baking dish, about 8x8x4". Mix the soup and sour cream. Pour over the chicken and bake uncovered at 325° for 3 hours. Serves 4.

Frances Arthur, R.N.

Deviled Chicken with Oyster Sauce

2 fryers, quartered
2 Tablespoons dry mustard
4 teaspoons cold water
1 cup cracker crumbs
1 teaspoon salt
½ cup butter
Paprika
18 oysters
¼ cup butter, melted
1 medium onion, chopped
½ clove garlic, crushed
½ cup flour
½ cup milk
1½ cups chicken stock
2 Tablespoons chili sauce
2 teaspoons sugar
2 teaspoons prepared mustard
1½ teaspoons each ginger, salt, mustard
¼ teaspoon paprika
Cayenne
1 Tablespoon lemon juice
Parsley

Remove skin from the chicken with paper towel. Mix together mustard, water to make a paste. Spread on chicken and roll in crumbs mixed with salt. Sauté in butter until brown. Remove chicken from pan and drain. Place in 2½ quart casserole and cover tightly. Cook for 1 hour at 350°. Drain any liquid from casserole, sprinkle with paprika. Add lemon juice to oyster sauce, pour over chicken and garnish with parsley.

Oyster Sauce

Drain oysters as dry as possible. Melt butter in saucepan and add onion and garlic. Cook, stirring constantly, until onion is transparent. Add flour, milk and stock. Cook until thick. Season with chili sauce, sugar, mustard, and spices. Simmer 20 minutes, stirring occasionally. Cut oysters in small pieces and add to sauce. Cook 3 minutes longer. Keep hot over low heat until ready to serve. Serves 8.

Marjorie Jordan

Barbeque Sauce for Chicken

½ cup salad oil
½ large onion, finely chopped
1 Tablespoon catsup
Juice of ½ lemon
1 teaspoon A-1 sauce
Salt and Pepper to taste

Combine all ingredients in saucepan and heat until boiling. Stir and lower heat or keep at edge of grill. After chickens have been seared on both sides over hot fire, elevate them and baste with sauce. Continue cooking and basting for at least an hour.

Fran Brackenridge Baldwin

Chinese Walnut Chicken

1 cup broken walnuts
¼ cup salad oil
2 raw chicken breasts, cut in thin strips
½ teaspoon salt
1 cup onion slices
1½ cups bias cut celery
1¼ cups chicken broth
1 teaspoon sugar
1 Tablespoon cornstarch
¼ cup soy sauce
2 Tablespoons sherry
1 5-oz. can bamboo shoots
1 5-oz. can water chestnuts, sliced

Toast walnuts in hot oil, drain on paper towel. Put chicken in skillet, sprinkle with salt, cook 5 to 10 minutes, stirring frequently. Remove from pan. Put onions, celery, ½ cup chicken broth in skillet. Cook 5 minutes. Combine sugar, cornstarch, soy sauce, sherry and remaining chicken broth. Pour over vegetables in skillet. Cook and stir until sauce thickens. Add chicken, bamboo shoots and water chestnuts. Heat through. Serve over rice. Serves 6.

Quick Chicken Paprika

Brown a sliced onion in butter. Add 1 Tablespoon paprika and 4 Tablespoons water and simmer till onions are tender. Add to 1 can chicken fricassee the onions and ½ teaspoon tarragon. Heat thoroughly but do not boil. Add ¼ cup sour cream. Do not mix, just streak it into chicken mixture. Serve on rice with shredded almonds on top.

Chicken Livers with Burgundy

2 lbs. chicken livers
½ cup butter
3 medium tomatoes, chopped
Ground pepper
½ cup Burgundy
3/4 teaspoon salt
1 teaspoon Rosemary

Rinse and dry livers. Cut each piece on the edge to keep from curling during cooking. Melt butter in skillet and when sizzling, add livers. Brown quickly. Add tomatoes, wine and seasonings. Reduce heat and cook 5-8 minutes. Serve over rice or toast. Serves 4.

Aileen Laing

Quick and Easy Chicken

4 chicken breasts
1 stick butter, melted
Garlic powder
1/3 cup Parmesan cheese
1 cup cornflakes, crumbled
Salt

Salt the chicken. Dip each piece in the melted butter which has been mixed with the garlic powder. Mix the cheese with the crumbs. Roll the chicken in the crumbs and place in a lightly greased shallow baking dish. Bake at 350° for 50 minutes. Serves 4.

Mrs. Harold B. Whiteman, Jr.

Chickan Veronica

4 half chicken breasts
4 chicken legs and thighs
¼ lb. butter
Ac'cent
½ teaspoon ginger
½ teaspoon leaf sage
½ teaspoon pepper
½ teaspoon paprika
2 cups chicken broth
2 cups white wine
1 teaspoon sugar
2 teaspoons minced onion (instant)
1 teaspoon parsley flakes
Dash of garlic powder
Salt
4 Tablespoons flour
1 can mushrooms, drained
1 lb. seedless white grapes

Melt butter in a large skillet. Brown the chicken and while browning add Ac'cent, ginger, sage, pepper and paprika. (This may require two operations unless skillet is very large.) Put chicken broth and wine in a large pan and bring to a boil, and then simmer. Add sugar, onion, parsley flakes and garlic powder and simmer 5 minutes. Add chicken and liquid in skillet to the broth mixture, and simmer for half an hour. Place chicken in a large casserole. Add salt to broth if needed. Dissolve flour in a little water and add to broth so that it thickens slightly. Add the mushrooms and pour mixture over the chicken. Add washed grapes. This may stand until you are ready to serve. Then heat to serving temperature. The grapes should be hot but not cooked. Makes 5 to 6 servings .

Ruth Firm

Roast Duck with Orange

1 duck
2 apples, cut in thin slices
4 oranges, 2 sliced, 2 for juice
2 cloves
1 jigger each cointreau, curacao, cognac
4 bouillon cubes
1 cup boiling water
1 teaspoon cornstarch
Margarine

Stuff duck with apples, orange slices, cloves, curacao. Sew up. Braise duck in margarine, flambez with cognac. Pour over it juice of one orange and bouillon cubes melted in boiling water. Cover and cook one hour at 350°. Cut up orange peel in small pieces and boil 2-3 minutes to get rid of oil. Drain and mix with cornstarch and cointreau. Add to gravy. Remove duck from gravy and brown. Finally return to gravy and add juice of 4th orange. Serves 4.

Kathy Barnes

Rock Cornish Game Hen

6 small game hens, cleaned
6 Tablespoons butter
3 Tablespoons olive oil
2 cups dry white wine
Salt
Pepper
6 shallots, chopped
2 cups button mushrooms

Heat oil and butter in heavy pan. Brown hens lightly and evenly. Add wine and seasonings, cover and cook 20 minutes, or until tender. Add shallots and mushrooms and cook 20 minutes longer. Pour pan sauce over hens and serve with wild rice. Serves 6.

Paella à la Valenciana

18 pieces frying chicken
Olive oil
2 cloves garlic, crushed
2 medium onions, chopped
1 green pepper, chopped
½ teaspoon saffron
1 cup cooked pork or ham, diced
2 teaspoons paprika
1 teaspoon Oregano
3/4 cup parsley, chopped
½ cup green onion, chopped
2 cups raw rice
1 cup minced clams
1 lb. peeled shrimp
3 raw tomatoes, chopped
6 cups chicken stock

Brown chicken in oil. Remove from pan and sauté onion and pepper. Add chicken stock and garlic. Add saffron, paprika, Oregano, parsley and green onion. Next add shrimp, clams and heat well. Season with salt and pepper, add tomatoes, and rice. Stir well. Place chicken pieces on top of rice, then pork or ham. Cook, uncovered, in a large, flat pan for 45 minutes at 400°. Do not stir. Serves 18.

Lucy Lombardi

Oven Baked Chicken

2-2½ lb. chicken, quartered
Melted butter
Salt
Pepper
8 Tablespoons sherry
Rice Crispies
½ cup mushrooms
1 Tablespoon flour
1 cup milk

Brush chicken with butter. Sprinkle salt and pepper over chicken. Put 1 Tablespoon sherry on each piece of chicken, then sprinkle with crushed Rice Crispies. Bake at 350° until tender, about 1 hour. Baste often. Add water to pan if it gets too dry. Remove chicken from the pan. Sauté mushrooms in the drippings, add minced liver and gizzard which have already been cooked, 1 Tablespoon flour and milk. If necessary to thin, add half-and-half. Serves 8.

Alma Thomas

Poulet Provencal

8 chicken thighs
8 strips of bacon
1 cup chopped onion
1 cup chopped tomato
2 cloves crushed garlic
3 oz. cream cheese
4 Tablespoons olive oil
4 crushed juniper berries
White wine
Paprika, Salt

Wrap each thigh with a strip of bacon. Dip in flour, sprinkle with paprika and salt and fry in olive oil. In a casserole simmer onion, tomato, garlic, juniper berries and olive oil. Season with salt to taste. Place browned chicken on top of tomato-onion mixture, cover with white wine and cook in covered casserole for 45 minutes at 350°. Remove chicken and keep warm. Stir cream cheese into liquid, bring to boil and pour over chicken. Serve with rice. Serves 4.

Sandra Horwege

Seafood

Crab Timbale

2 cups medium white sauce
2 hard cooked eggs, sliced
1 3-oz. can mushrooms
6 large stuffed olives
6½ oz. can crab
1-2 Tablespoons sherry
Dash tabasco
Dash Worcestershire
Salt
Pepper

Combine all ingredients, heat and serve in timbale shells, on toast or rusk, or in patty shells. Serves 6.

Crabmeat Salad Cups

1 package patty shells, cooked
1 cup crabmeat, flaked
2 cups bias-cut celery
½ cup sliced water chestnuts
¼ cup ripe olives, sliced
2 Tablespoons green onion, minced
½ cup mayonnaise
½ cup sour cream
¼ cup dry white wine
¼ teaspoon garlic salt
¼ cup toasted, slivered almonds

Combine crab, celery, chestnuts, olives and onions. Combine mayonnaise, sour cream, wine, garlic salt, and fold into crab mixture. Bake at 350° for 25 minutes or until bubbly. Ladle into cooked patty shells and sprinkle with almonds. Serves 6.

Kay Macdonald

Devilled Clams

2 7-oz. cans minced clams
2 cups canned tomatoes
1 egg, beaten
1 teaspoon mustard
1 small onion, chopped
4 slices bacon
1 teaspoon Worcestershire
½ cup bread crumbs

Cook the bacon. Remove from pan. In the same pan, brown the onion. Add tomatoes, beaten egg, crumbled bacon, clams, bread crumbs and seasonings. Put in clam shells. Top with buttered crumbs. Cook at 400° about 10 minutes. Serves 6.

Virginia Vesey Woodward

Fast Fish Chowder

1 lb. fish fillets, thawed, cut into 2" squares
2 cans frozen cream potato soup
2 soup-cans milk
1 bay leaf
2 teaspoons freeze-dried chives

Bring the soup, milk and herbs to a boil, stirring occasionally. Add fish. Bring to a boil and simmer 10 minutes, or until fish flakes easily. Garnish each serving with parsley or bacon bits. Makes about 1½ quarts. Serves 6.

Baked Fillets with Lobster Sauce

1 package frozen flounder or sole fillets
1 can frozen lobster or shrimp soup
Oleo
Pepper
Chopped parsley

Lay fillets in greased, flat baking dish. Thaw the soup and pour over fillets, add pepper and parsley. Bake at 350° until fish is tender - about 15 minutes.

Laura Buckham

Baked Seafood

1 lb. of halibut
2 cans of King crab, or 2 boxes of frozen crab, thawed (6 to 6½ oz. each)
1 can of lobster meat (5½ oz.), or 2 cooked lobster tails
1 can frozen shrimp soup, thawed
1 can cream of mushroom soup
½ cup cream
2 Tablespoons sherry
Pinch of pepper
3 Tablespoons fine bread crumbs
1/3 cup grated Parmesan cheese (Don't stint.)
Paprika
2 Tablespoons butter

Poach the halibut. Drain and flake crab and lobster meat. Combine all but the last four ingredients and mix well. Put into a very large but shallow baking dish. Sprinkle with crumbs, cheese and paprika, and dot with butter. Bake at 350°F. for about 30 minutes. Serves 6-8.

Ruth Firm

Krebs Lobster Newberg

4 lobster tails, cooked
4 egg yolks
2 cups cream
Black and cayenne pepper
1 teaspoon salt
Dash Worcestershire
¼ lb. butter
6 oz. sherry

Beat the egg yolks, add the cream, pepper, salt and Worcestershire and heat in a double boiler, stirring and watching carefully. Heat butter and lobster until hot, add sherry, add to double boiler and blend. Serve on toast. Serves 4.

Long Beach Seafood

2 cans frozen shrimp soup
2 Tablespoons sherry
2 cans button mushrooms
1 package slivered almonds
½ lb. fresh crab
½ lb. fresh shrimp
6 slices American cheese
Paprika

Melt the soup, add other ingredients and put in a 2-quart casserole. Cover with layers of sliced cheese. Refrigerate. Bake uncovered one hour in 300° oven. Serve hot over fluffy rice. Serves 6.

Oysters Benedict

2 dozen large oysters
¼ cup butter
4 English muffins, split and toasted
8 slices ham, of a size to cover a muffin half
Hollandaise sauce

Heat oysters with butter over low heat until edges curl. Season with salt and pepper. Top English muffin halves with ham, oysters and sauce. Serves 8.

Hollandaise Sauce

½ cup butter
¼ cup lemon juice
4 egg yolks
¼ teaspoon salt
¼ cup light cream

Heat butter in double boiler. Add lemon juice to egg yolks, add salt and mix well. Stir into butter over low heat. Beat with egg beater until thick. Add cream and beat 2 minutes.

When cream is called for in a cooked dish, evaporated milk is a good substitute.

Salmon Loaf

1 large can salmon, flaked
1 cup bread crumbs
1 cup scalded milk
1 teaspoon salt
1 Tablespoon butter, melted
½ teaspoon onion juice
2 egg yolks, beaten
1 teaspoon lemon juice
2 egg whites, stiffly beaten

Combine the ingredients, folding in the egg whites. Place in well greased and crumbed casserole and bake at 350° for one hour. Serve with a tomato or egg sauce. Serves 6.

Sauce for Salmon Loaf

2 Tablespoons butter
2 Tablespoons flour
1½ cups milk
Salt and pepper
½ cup liquid from fish
2 Tablespoons lemon juice
1 egg yolk

Make a white sauce from the butter, flour, milk and seasonings. Add liquid from the fish and lemon juice before removing from the fire. Just before serving beat sauce into the egg yolk. Serve hot.

Variations: Add 1 Tablespoon catsup
Add chopped hard-cooked eggs

Coquilles Saint Jacques

1 lb. scallops, washed
½ lb. mushrooms, sliced
1 cup dry white wine or 3/4 cup dry white vermouth
2 teaspoons green onions or shallots, minced
1 piece of a bay leaf
Sprig of parsley
Pinch of thyme
½ teaspoon salt

Sauce:
3 Tablespoons butter
3 Tablespoons flour
2 egg yolks, beaten slightly
½ cup whipping cream
1 teaspoon lemon juice
½ cup milk

Put scallops, mushrooms, onions and seasonings in a saucepan, add wine and water enough to cover. Simmer, covered for 5 minutes. Remove scallops and mushrooms with slotted spoon and set aside. Boil down liquid until it is reduced to a cup. Make a cream sauce of butter, flour, milk and liquid. Cook one minute. Combine egg yolks and cream and beat hot sauce into them very gradually. Cook one minute. Add lemon juice. Cut scallops into small pieces and add them with mushrooms to the sauce. Put in buttered shells. Cover with bread crumbs and dot with butter. Place under broiler for 3-4 minutes until brown.

Scalloped Fish

1½ cups fish
1 cup medium white sauce
(2 Tablespoons butter, 2 Tablespoons flour, 1 cup milk)
1 egg yolk
½ teaspoon lemon juice

Arrange fish in small buttered casserole or 4 ramekins. Add yolk and lemon juice to white sauce and pour over fish. Cover with buttered crumbs. Bake at 400° about 15 minutes till hot and bubbly and crumbs are brown. Serves 4.

Lydia Newland

Shrimp Curry

1 teaspoon curry powder
½ cup chopped onions
2 Tablespoons butter
1 can frozen shrimp soup
1 cup sour cream
1 lb. cooked shrimp

Heat electric skillet to 250°. Sauté onion with curry powder until tender but not brown. Add shrimp soup. Stir until smooth. Turn heat to 200°. Add sour cream and shrimp. When hot, serve on hot, fluffy rice. Serves 6.

Lucile Palmer

Shrimp

1½ lbs. shrimp
1 Tablespoon vinegar
3 Tablespoons onions, chopped
4-5 Tablespoons olive oil
½ cup white wine
1 cup tomato sauce
Salt and pepper
1 bay leaf
1 teaspoon sugar
1 teaspoon cornstarch
2 Tablespoons parsley, chopped
1 Tablespoon butter

Boil shrimp in salted water with vinegar for 15 or 20 minutes. When cool, shell and devein. Cook onions in olive oil until transparent. Add wine, tomato sauce, salt and pepper to taste, bay leaf and sugar. Simmer uncovered for 25-30 minutes. Mix cornstarch with a little water and add it to the sauce stirring constantly. Cook till it boils. Add parsley and butter. Add shrimp. Cook for a few minutes longer and serve hot over Pilaf. Serves 6.

Penny Lagakos

Leftover shrimp, minced and mixed with chopped cucumber and onion juice or chives and seasoned with mayonnaise and French dressing will make good sandwich filling or stuffing for small rolls.

Shrimp à l'Américaine

3 lbs. frozen, peeled shrimp
1½ sticks butter
1 large onion, chopped
12 shallots, diced
12 tomatoes, peeled and seeded
4 cloves garlic, crushed
½ cup chopped parsley
3 teaspoons dried tarragon
3 bay leaves
5 teaspoons thyme
1 teaspoon sweet basil
2 teaspoons salt
½ teaspoon fresh ground pepper
1 cup tomato purée
1 cup heavy cream

Sauté onion in large pan till soft but not brown. Add other ingredients except purée and cream. Simmer over low heat until tomato liquid is reduced, at least 2 hours. Add purée. Then add shrimp. Just before serving, add cream. Serves 18.

Lydia Newland

Left over shrimp, minced, flavored with a pinch each of nutmeg and mace, and worked into soft butter will produce a fine spread for sandwiches or cocktail crackers.

Shrimp Creole

1 lb. cooked shrimp
½ lb. ground beef
1 can tomatoes
1 can tomato paste
1 teaspoon salt
1 teaspoon pepper
2 Tablespoons bacon drippings
1 clove garlic, crushed
1 cup chopped celery
½ cup chopped green pepper
1½ cups chopped onions
2 Tablespoons parsley
½ teaspoon paprika
½ teaspoon rosemary

Fry onions, celery, ground meat in drippings until brown. Add tomatoes, tomato paste, seasonings. Cook about 1 hour over slow fire. After cooking ½ hour, add shrimp. Serve over hot fluffy rice. Serves 6.

Gloria Adriance

Shrimp de luxe

2 Tablespoons butter
1 teaspoon lemon juice
1 cup shrimp
1 egg yolk
1/3 cup sweet or sour cream
1½ Tablespoons sherry
1 teaspoon flour

Melt the butter, add lemon juice and shrimp. Keep hot. In a bowl beat the egg yolk slightly, add cream, flour and sherry. Pour over the hot shrimp mixture and let it boil once. Serve immediately. Serves 2.

Maria Steller

Stuffed Trout

4-5 lb. trout
2 lemons, sliced
1 clove garlic
2 Tablespoons butter
½ medium onion, chopped
1 stalk celery, chopped
½ green pepper, chopped
2 Tablespoons chives
¼ cup fish stock
½ lb. shrimp, cooked
1 cup bread crumbs
1 Tablespoon parsley
½ cup mushrooms
2 Tablespoons pimiento
1 cup cooked rice
3/4 teaspoon lemon-pepper
1 teaspoon salt, paprika
1 raw egg
Olive oil
Tomato paste

Remove head, split back and remove backbone. Rub inside and out with split garlic clove and place in buttered pan. Score top of fish deep enough for a lemon slice to fit in each score. Sauté in the butter until tender the onion, celery, pepper, chives. Add fish stock, shrimp, crumbs, parsley, mushrooms, pimiento, rice, egg and seasoning. Stuff fish and skewer lightly. Baste with olive oil. Add ½ cup water to pan and bake at 500° for 10 minutes. Reduce heat to 350° and continue baking for about one hour, occasionally basting with tomato paste diluted with a little fish stock. Then cover pan with aluminum foil and continue baking for an additional 30 to 45 minutes. Remove fish to platter, remove skewers, and serve with fish sauce. Serves 6-8.

Gloria Adriance

Fish Sauce

2 Tablespoons butter
2 Tablespoons cornstarch
2 cups fish stock
1 clove garlic, crushed
¼ cup sherry
2 Tablespoons snipped parsley
Dash Accent

Simmer together the above ingredients, stirring occasionally until ready to serve.

Gloria Adriance

Fish Stock

3 cups water
2 stalks celery
1 onion, quartered, peeled
½ lemon
1 Tablespoon salt
½ teaspoon pepper
Fish head and scraps

Boil together for 45 minutes the water, celery, onion, salt, and pepper. Add fish head and scraps from fish. Cook an additional 30 minutes, then strain. Freeze until needed.

Gloria Adriance

Tuna and Shrimp Curry

1½ cups chopped onions
4 Tablespoons butter
1 clove garlic, crushed
3 Tablespoons curry powder
2 Tablespoons flour
1 teaspoon salt
1 1/3 cups milk
1 can frozen shrimp soup, thawed
2 cans chunk-style tuna
2 cups cooked shrimp
2 cups sour cream

Sauté the onions and garlic in the butter, in a large skillet. Add curry powder and flour and cook for 2 minutes. Add milk, stirring constantly and cook till thick. Add the soup, tuna, and shrimp*. Heat thoroughly. Add sour cream and heat but DO NOT BOIL. Serve over Rice and Raisins. Serves 8.

*You may substitute 4 cups of seafood.

Ann Aiken

A tasty casserole topping can be made from 2/3 cup of finely crushed potato chips, 1/3 cup finely grated sharp cheddar cheese and paprika.

VEGETABLES

Acorn Squash with Sausage

2 acorn squash
1 lb. sausage

Split the squash and remove the seeds. Place sausage in center of the squashes and bake at 375° for 1 hour. Serves 4.

Laura Buckham

Apple-Filled Squash

3 acorn squash
2 Tablespoons butter, melted
1 lb. 2 oz. can pie sliced apples
1 teaspoon lemon juice
¼ teaspoon powdered ginger
3 Tablespoons butter
3/4 cup brown sugar

Halve squash lengthwise. Remove seeds. Brush with melted butter and sprinkle with a little salt. Place, cut side down, in large baking dish. Bake at 350° for 35 minutes. Combine apples, brown sugar, lemon juice and ginger. Turn squash, cut side up, in baking dish. Fill centers with apple mixture. Dot with butter. Continue baking 25 minutes more, till squash is tender. If desired, sprinkle with ground cinnamon before serving. Serves 6.

Celery, cut into fine diagonal pieces, is good cooked with peas or beans.

Artichoke Hearts Surprise

2 cans artichoke hearts
1 Tablespoon lemon juice
1 Tablespoon butter
¼ teaspoon salt
½ teaspoon pepper
1 package frozen chopped broccoli
1 onion, diced
1 cup cream sauce
2 Tablespoons Parmesan cheese

Drain the artichokes. Season with lemon juice, butter, salt and pepper. Place in 1-quart shallow casserole. Cook broccoli with onion. Drain and put into blender, and puree. Combine with cream sauce and cheese. Taste and correct seasoning. Spread over artichoke hearts. Bake for 10 minutes at 375°.

Artichokes in Lemon Butter

½ cup onion, chopped
½ clove garlic, crushed
2 Tablespoons butter
3/4 cup canned chicken broth
3 Tablespoons lemon juice
1½ teaspoons salt
1 teaspoon oregano
¼ teaspoon grated lemon rind
2 cans artichoke hearts

Sauté the onions and garlic in the butter. Add the chicken broth and seasonings. Simmer about 10 minutes. Add drained, halved artichoke hearts and heat. Serves 6.

Eggplant Provençal

1 large eggplant, cubed
3 firm tomatoes, chopped
3 garlic cloves, crushed
Bouquet garni
4 Tablespoons olive oil
Salt, pepper, parsley

Heat oil, add eggplant. Add salt and pepper Add tomatoes and when hot, add garlic and bouquet garni. Stir and simmer 20 minutes. Serve hot garnished with parsley. Serves 6.

Greek Mushrooms

3/4 lb. mushrooms
12 spring onions
2 teaspoons sugar
1 cup white wine, heated
Cooking oil
1 can tomato paste, small
2 bouillon cubes, dissolved in water
Salt, pepper, coriander

Sauté onions in oil. Add sugar, wine, and other ingredients. Cook for 10-15 minutes. Serve cold. Serves 6.

Before baking a potato rub the skin with butter or margarine and the skin will be crisp and tasty.

Red Cabbage with Chestnuts

1 medium head red cabbage
4 Tablespoons butter
1 medium onion, sliced
3 celery stalks, chopped
2 tart apples, peeled, cut
1 green pepper, chopped
1/3 cup wine vinegar
¼ cup Port wine
3 oz. jar currant jelly
1 teaspoon cumin
1 cup cooked chestnuts

Shred, wash and drain the cabbage. In a saucepan melt the butter; sauté the onion, celery, apples, green pepper till limp. Add the well drained cabbage. Stir and cover and cook for 20 minutes over a low flame. Add vinegar, wine, jelly and cumin. Stir till blended. Cover. Simmer 15 minutes. Add chestnuts. Simmer 10 minutes. Salt and pepper to taste and serve hot. Serves 6.

Corn Oysters

1 pint corn, fresh
1 well beaten egg
2 Tablespoons flour
1 teaspoon baking powder
1 teaspoon salad oil

Put corn through grinder. Add egg, flour, baking powder and oil. Fry on an electric skillet. Serves 6.

Jane Belcher

Green Beans with Dill Sauce

3 cups green beans, cooked in chicken stock
1½ Tablespoons chopped onion
3 Tablespoons butter
1 heaping Tablespoon fresh dill
½ cup chicken stock
2 Tablespoons flour
1 cup sour cream

Sauté the onions in butter till transparent. Add the dill and the flour. Let bubble. Dilute with chicken stock and sour cream. Fold into the green beans, and heat through. Serves 6.

Iren Marik

Green Beans de luxe

1 lb. green beans, cooked
3 egg yolks
1 cup sour cream
½ Tablespoon vinegar
½ Tablespoon lemon juice
Salt, pepper, paprika

Beat egg yolks, add cream. Mix with vinegar and lemon juice in double boiler. Add immediately to beans and dot with salt, pepper and paprika. Cook until heated through. Serves 6.

Carrots and turnips boiled separately, drained, mashed together and seasoned with cream, salt and papper make a good winter vegetable dish.

Halune

4 pounds asparagus
4 onions, chopped
1¼ cups olive oil
½ teaspoon salt
3/4 teaspoon ground pepper
4 cups boiling water
Juice of two lemons, strained

Cut the asparagus in 2" pieces. Sauté the onions in the oil in a 4-quart kettle until golden brown. Add asparagus, salt, pepper, boiling water and cook uncovered 15 minutes or until tender. Sprinkle lemon juice over asparagus and serve hot. Serves 6.

Patty Lynas Ford

Pan Browned Potatoes

6 medium potatoes

Parboil potatoes with skins on, peel and quarter. Place in gravy in roasting pan. Dot with butter and baste with gravy. After meat has been removed from pan, raise heat to brown potatoes. Serves 6.

Penny Lagakos

To make rice fluffy and white, add 1 teaspoon of lemon juice to each quart of water while cooking.

Spaghetti Cooked with Meat Drippings

1 large can tomatoes
1 lb. spaghetti
1 large onion, minced
½ stick butter
Salt

Parboil spaghetti, rinse with cold water. To the drippings in roaster add the tomatoes and onion and water if necessary. Add spaghetti and butter and salt. Cover and cook until spaghetti is tender.

Penny Lagakos

Vegetable Tricks

Rice Amandine - Cook 2 cups rice, add 4 Tablespoons butter, salt to taste, ½ pound blanched and fried almonds.

String beans Indiana - Add crumbled cooked bacon and chopped raw onion before serving.

Artichoke hearts - Melt and blend in the top of a double boiler, 1 stick butter and 1 small wedge of blue cheese. Drain two cans of artichoke hearts, cut in halves or quarters and heat in the butter-cheese sauce.

Summer squash with chives - Add cut up chives to summer squash before serving. They add color and zip.

Calico Rice Bake

3/4 cup water
1 Tablespoon instant onion
3/4 teaspoon salt
Dash pepper
Dash crushed rosemary
2 cups Minute Rice
1 cup shredded cheese
2/3 cup evaporated milk
3 beaten eggs
2 cups mixed vegetables, drained

In medium saucepan combine water, onion, salt, pepper and rosemary. Bring just to boil. Stir in rice. Cover tightly; remove from heat and let stand 5 minutes. Fluff with a fork. Stir in cheese, milk and eggs. Add vegetables. Turn into shallow baking dish. Bake, uncovered, at 350° for 25 minutes, or till inserted knife comes out clean. Serves 6.

Corn Pudding

1 can cream-style corn
2 egg yolks
1 cup milk
½ teaspoon salt
Dash cayenne
½ Tablespoon melted butter

Combine the ingredients, put in a shallow casserole and set in a pan of hot water. Bake at 350° for 45 minutes to 1 hour. Serves 6.

Lydia Newland

Baked Rice

1 cup rice
3 Tablespoons butter
1 small onion, chopped
1 cup tomato juice
1 cup beef bouillon
3 Tablespoons parsley

Sauté the rice in butter in heavy frying pan 2-3 minutes, stirring often. Stir in onions, juice, bouillon. Cover tightly. Bake at 350° for 30 minutes. Stir, cover and bake 30 minutes longer. Serves 6.

Rice and Raisins

2 cups rice, cooked as directed or
Minute Rice for 8
1 cup golden raisins
½ cup water

Cook raisins for 5 minutes in the water. Leave the raisins in the water to soak. Before serving, drain the raisins and toss with the rice. Serve with Tuna and Shrimp Curry. Serves 8.

Ann Aiken

To eliminate odor from cabbage while cooking drop a whole walnut into the water.

A slice of bread cooked with cauliflower will cut down on the odor.

Spinach

1 teaspoon minced onion
2 bags fresh spinach, washed and coarsely chopped
3/4 cup hot water
2 Tablespoons thick cream
2 Tablespoons butter
Pinch nutmeg

Cook spinach and onion in hot water. Cook 5 minutes. Remove spinach. Reduce liquid to 1 tablespoon. Add cream, butter and nutmeg. Pour over spinach. Serves 8.

Summer Squash, Baked

8 small squash
3 Tablespoons butter
1 cup sour cream
¼ teaspoon allspice
1 can chopped pimiento with juice
½ cup grated Swiss cheese
¼ cup dry sherry
Salt and pepper

Scrub the squash, and steam for 20 minutes, or until barely tender. Cut in half and arrange side by side in well buttered baking dish. While squash is cooking, prepare sauce. Melt butter, blend in sour cream, allspice, pimiento, cheese, sherry, salt and pepper. Stir till smooth. Pour over the squash. Bake 15 minutes at 350°. Serve immediately. Serves 8.

Salads

Almond Asparagus Salad

1 envelope gelatin
¼ cup cold water
Juice of one lemon
1 teaspoon sugar
3/4 cup boiling water
1 package cream cheese (3 oz.)
2/3 cup mayonnaise
1 large can green asparagus tips
¼ cup slivered almonds
2 teaspoons almond extract
½ teaspoon seasoned salt

Soften gelatin in cold water, then dissolve in boiling water. While it is cooling, whip asparagus juice into cream cheese. Add lemon juice, sugar, salt and asparagus, which has been mashed. Blend with cool gelatin, add almonds and extract and mold. Chill till firm. Serves 6.

Helen McMahon

Carrot-Olive Salad

¼ cup salad oil
2 Tablespoons vinegar
1½ to 2 Tablespoons sugar
3/4 teaspoon salt
Dash pepper
3 cups shredded carrots
Ripe olive halves

Combine oil, vinegar, sugar, salt and pepper. Toss lightly with carrots. Chill. Garnish with ripe olive halves. Serves 4.

Bean and Mushroom Salad

2 packages frozen cut green beans, slightly undercooked
1 can black olives, sliced
1 can pimiento, sliced
1 bunch scallions, white parts only, sliced
1 large can button mushrooms
French dressing
Chopped parsley

Mix beans, olives, pimiento, scallions, mushrooms, and marinate overnight in French dressing. Let stand at room temperature for 15 minutes before serving. Scatter chopped parsley on top. Serves 6.

Clarissa Rowland

Ashville Salad

1 can condensed tomato soup
9 oz. cream cheese
2 envelopes gelatin
½ cup cold water
1 cup mayonnaise
1 cup chopped celery
¼ cup chopped green pepper
1 Tablespoon finely chopped onion

Bring the soup to a boil. Stir in the cheese and stir until smooth. Add the gelatin which has been softened in the cold water. Stir until the gelatin is dissolved. When cool, add the mayonnaise and chopped vegetables. Pour in mold and chill.

Edith Lowry

Chicken Salad in Cranberry Ring

1½ cups sliced fresh peaches
3 cups cooked chicken, cubed
1 cup celery, diced
½ cup mayonnaise
2 Tablespoons salad oil
1 Tablespoon vinegar
½ teaspoon salt
¼ cup coarsely broken pecans, toasted
1 cup orange juice
1 cup water
2 3-oz. packages lemon gelatin
¼ teaspoon salt
1 cup orange juice
1 can whole cranberry sauce (1 lb.)

Heat 1 cup orange juice and water to boiling. Add gelatin and salt. Stir till dissolved. Stir in second cup of orange juice. Chill till partially set. Stir in cranberry sauce. Pour into 6½ cup mold. Chill 6 to 8 hours. Unmold on plate. Set aside a few peach slices for garnish. In large bowl, combine remaining peach slices, chicken and celery. In small bowl combine mayonnaise, salad oil, vinegar and salt. Pour dressing over chicken mixture. Toss lightly. Chill. Just before serving stir in pecans. Toss again. Serve in cranberry ring. Garnish with reserved peach slices. Serves 8-10.

Pep up chicken-celery salad with capers and use some of the juice from the bottle or add extra vinegar to the mayonnaise.

Congealed Asparagus Salad

1 cup water
3/4 cup sugar
½ cup vinegar
1 teaspoon salt
2 envelopes gelatin
½ cup cold water
½ cup nuts, chopped
2 pimientos, chopped
1 cup chopped celery
2 Tablespoons grated onion
1 medium can asparagus tips

Soften gelatin in cold water. Heat together the water, sugar, vinegar, salt until sugar dissolves. Add the softened gelatin and stir until dissolved. Add nuts, pimiento, celery, onion and asparagus. Pour into mold and chill till set. Serves 9-10.

Nora Surface

Cabbage and Carrot Salad

1 head of cabbage
1 package carrots
French dressing
Mayonnaise
Curry powder
Grated onion

Shred crisp cabbage and carrots. Sprinkle with water and wrap in a damp towel. Put in refrigerator. When ready to serve, mix with a dressing made of equal parts of French dressing and mayonnaise seasoned with curry and grated onion to taste.

Eileen Collins

Congealed Salad

6 oz. fruit flavored gelatin
2 cups boiling water
1½ cups cold water
½ cup chopped nuts
8 oz. package cream cheese
1 Tablespoon mayonnaise
1-1½ cups crushed pineapple with juice

Dissolve gelatin in boiling water. Whip softened cream cheese and mayonnaise. Continue whipping while adding dissolved gelatin. Add cold water. Add pineapple and nuts. Mix well and pour into a mold which has been greased with mayonnaise. Chill until firm. Unmold on lettuce. Serves 10.

Mrs. Schaar

Molded Cucumber Salad

1 cup grated cucumber
Pinch of salt
1 Tablespoon vinegar
1 package lemon gelatin
1 cup boiling water

Dissolve the gelatin in boiling water. When slightly thickened add cucumber, salt and vinegar. Pour into shallow pan. When firm, cut in squares and serve on lettuce.

Edith Lowry

Cauliflower and Apple Salad

4 cups apples, thinly sliced (unpeeled)
1 cup raw cauliflower, thinly sliced
3/4 cup mayonnaise
Lemon juice
Salt and pepper

Mix slices of apples and cauliflower with enough mayonnaise to coat each slice. Season with salt, pepper and lemon juice. Chill well and serve on lettuce leaf.

Molded Gazpacho Salad

1 envelope unflavored gelatin
1 large ripe tomato
1 medium sized cucumber, diced
¼ cup chopped onion
1 green pepper, chopped
1 clove of crushed garlic
2 Tablespoons vinegar
1½ cups tomato juice
3/4 teaspoon salt
Freshly ground black pepper

Soften the gelatin in ¼ cup tomato juice. Heat the rest, add gelatin and stir till dissolved. Chop the fresh tomato, add with vinegar to hot mixture. Finally add cucumber, onion, pepper and seasonings. Mix well. Chill until firm in a quart mold.

Cranberry Salad

1 large package cherry jello
1 cup hot water
1 cup sugar
1 Tablespoon lemon juice
1 cup pineapple syrup
1 orange, ground without peeling
1 cup cranberries, ground
1 cup crushed pineapple, drained
1 cup celery, chopped
½ cup walnuts, broken

Dissolve the jello and sugar in the hot water. Add the other ingredients and chill until set. Serves 6.

Ethel DeVol

Frozen Fruit Salad

2 packages cream cheese (3 oz.)
1 cup mayonnaise
2½ cups diced pineapple
1 cup whipping cream
1 small bottle maraschino cherries
1 can white grapes
Other fruits in season

Gradually cream the cheese with the mayonnaise. Blend until smooth. Whip cream and combine with cheese mixture. Add diced fruit and mix well. Pour into refrigerator tray and freeze. When firm, serve on lettuce leaf. Serves 6.

Barbara Blair

Frozen Fruit Salad

2 cups fruit
3 oz. cream cheese
3 Tablespoons lemon juice
1 teaspoon grated orange rind
1/3 cup orange juice
½ teaspoon salt
3 Tablespoons sugar
1 cup whipping cream, whipped

Soften the cream cheese. Blend in lemon juice, orange rind, orange juice, salt and sugar. Fold the cheese mixture into the cream, then the fruit. Turn into refrigerator tray and freeze. Serves 6.

Betty S. Miller

Grape Juice Salad

1 can frozen grape juice
2 packages gelatin
2/3 cup sugar
¼ teaspoon salt
6 Tablespoons lemon juice
½ cup chopped nuts
1 cup chopped celery
1 cup whole cherries, pitted

Mix the thawed juice with 3 cans of cold water. Dissolve the gelatin in 1 cup of the juice. Heat the rest of the juice with sugar, salt and lemon juice. Mix the two parts and stir till dissolved. Chill until partially set, and the remaining ingredients. Serves 8-10.

Miriam Bennett

Ginger Cheese Salad Bowl

½ cup salad oil
4 teaspoons lemon juice
4 teaspoons sherry
1½ teaspoons wine vinegar
1½ teaspoons ground ginger
¼ teaspoon each of salt, sugar, freshly ground pepper
4 cups coarsely torn greens
3 oz. cream cheese
4 teaspoons grated orange peel
3/4 cup seedless grapes
1/3 cup toasted slivered almonds
1 Tablespoon finely sliced green onions with tops

Shake together the oil, lemon, sherry, vinegar, ginger, salt, sugar and pepper to make dressing. Press orange peel evenly into cream cheese, then cut in ½" cubes. Place greens in bowl, top with cheese, grapes, almonds. Toss lightly with small amount of dressing. Sprinkle all over with sliced onions.

Judy Lightfoot

Pear Salad

6 pear halves
1 package (3 oz.) cream cheese
2 Tablespoons chopped candied ginger

Allow the cheese to soften at room temperature. Mix in the candied ginger and fill the pear cavities with this mixture. Serve on lettuce leaf.

Laura Buckham

Horseradish Molds

1 package lemon or lime jello
1½ cups hot water
¼ teaspoon salt
½ teaspoon paprika
¼ cup mayonnaise
4-6 Tablespoons horseradish
½ cup heavy cream, whipped or
coolwhip

Dissolve gelatin in water, add seasonings, chill till partially set. Add mayonnaise, horseradish and lastly fold in cream. Serve with cold meats or as a salad. Serves 6-8.

E. G. Frost

Jellied Chicken Salad

1½ cups diced chicken
½ cup celery
1 Tablespoon lemon juice
2 Tablespoons green pepper, chopped
2 Tablespoons pimiento, chopped
½ cup whipping cream, whipped
½ cup mayonnaise
Salt to taste
2 Tablespoons gelatin
½ cup cold water

Soften the gelatin in cold water, then heat over boiling water until dissolved. Blend the other ingredients together and add to the gelatin. Chill till set. Serves 6.

Jane Belcher

Jellied Tuna Salad

2 cans chunk tuna
2 hard cooked eggs, chopped
½ cup chopped olives
1 Tablespoon minced onion
1 envelope gelatin
¼ cup cold water
1 cup mayonnaise
1 Tablespoon lemon juice
½ cup sour cream

Soften the gelatin in the cold water, then set over hot water until dissolved. Add the other ingredients and chill until set. Serves 6-8.

Gladys Horton

Marinated Mushrooms (Salad)

½ lb. sliced mushrooms
1 stalk celery
1 or 2 carrots, sliced
¼ or ½ cup sliced onions or scallions
½ jar sliced olives
1 Tablespoon chopped parsley
Sliced raw cauliflower (optional)

Dressing: 4 parts oil to 1 part vinegar, garlic salt. Make the night before and let marinate in the refrigerator.

Adele Scott Caruthers

Pineapple Summer Salad

1 package lime jello
1 package lemon jello
2 cups boiling water
1 #2 can crushed pineapple
12 maraschino cherries
1 cup nuts
1 cup mayonnaise
1 cup cream
1 lb. cottage cheese

Dissolve jello in boiling water. Cool until partially set. Add pineapple. Mix mayonnaise and cream. Add to gelatin mixture. Add cottage cheese and nuts. Pour into mold. Chill until firm. Unmold and garnish with cherries. Serves 6.

Lenore Whitman McNeer

Honey Dressing

2/3 cup sugar
1 teaspoon celery seed
1 teaspoon dry mustard
¼ teaspoon salt
1/3 cup honey
5 teaspoons vinegar
1 teaspoon lemon juice
1 teaspoon grated onion
1 cup salad oil

Mix together the dry ingredients. Add honey, vinegar, lemon juice, onion and salad oil. Beat and Beat and Beat!!! Good on fresh fruit salad or melon salad. Will keep indefinitely under refrigeration.

Dorothy Hardesty
Harriet Rogers

Salade Piquante

4 carrots
4 stalks celery and tops
4 medium onions
½ cup water
Mayonnaise
¼ teaspoon onion or garlic salt
1 package vegetable salad jello
1 cup boiling water
½ teaspoon prepared mustard
½ teaspoon prepared horseradish
2 dashes Worcestershire
2 dashes soy sauce
½ teaspoon black pepper

Dissolve jello in boiling water. In the blender purée the carrots, celery, onions with the ½ cup water. Add to the jello mixture. Chill and serve with the mayonnaise to which have been added the mustard, horseradish, Worcestershire, soy sauce and seasonings. Serves 6.

Belle Boone Beard

Add 2 Tablespoons of prepared horseradish to 1 cup of mayonnaise to serve on seafood or tomato salads.

Summer Salmon Mousse

2 1-lb. cans red salmon
2 envelopes gelatin
½ cup cold water
1¼ cups fish juice + water
2 bouillon cubes
1 teaspoon salt
¼ cup vinegar
¼ cup lemon juice
2 Tablespoons sugar
2 teaspoons grated onion
2 teaspoons prepared horseradish
1 1/3 cups mayonnaise
1 cup chopped ripe olives

Drain and flake salmon. Soften gelatin in cold water. Add the water to the juice to make 1¼ cups, heat with bouillon cubes to boiling. Add gelatin and stir until dissolved. Add salt, vinegar, lemon, sugar, onion, horseradish. Cool until gelatin thickens slightly. Blend in mayonnaise, olives and salmon. Turn into 6-cup mold and chill till firm. Unmold and garnish with sliced cucumbers and tomato wedges. Serve with avocado cream. Serves 10-12.

Avocado Cream

¼ avocado, sieved
½ cup sour cream
½ teaspoon salt
Dash tabasco

Blend all ingredients till smooth. Serve in lemon cups with Summer Salmon Mousse.

Tabouli

2 cups bulgar wheat
8 cups boiling water
1 cup finely minced parsley
½ cup finely minced mint
½ cup finely minced scallion (with 2" of the tops)
1½ cups chopped tomatoes, peeled
½ cup lemon juice
½ cup olive oil
2 teaspoons salt
Freshly ground pepper

Put the wheat into a large pot or mixing bowl and pour the water over it. Cover and let stand for two to three hours, or until the wheat is light and fluffy. Drain off excess water and shake the wheat in a strainer until it is very dry. Add the rest of the ingredients to the wheat and stir until thoroughly mixed. Chill for at least one hour before serving.

Ruth Clarkson Costello

Green Goddess Dressing

1 clove garlic, crushed
1 can flat anchovies
3 Tablespoons chopped chives
1 Tablespoon lemon juice
3 Tablespoons tarragon vinegar
1 cup sour cream
½ cup mayonnaise
1/3 cup chopped parsley

Blend the ingredients well, in a blender. Serve over greens such as lettuce, spinach and artichokes.

Three Bean Salad

2 cans cut green beans, drained
1 can cut wax beans, drained
1 can red kidney beans, rinsed
½ cup minced green onion
½ cup minced green pepper
1 Tablespoon chopped pimiento
½ cup olive oil
¼ cup cider vinegar
¼ cup wine vinegar
¼ cup sugar
2 large cloves garlic
1 teaspoon salt
1 teaspoon pepper
Lettuce

Make a marinade from all the ingredients except the beans. Marinate the beans in this. Place in refrigerator for at least 24 hours. Serve on a bed of lettuce. Serves 8.

Lucy Lombardi

Celery-Carrot Slaw

1 Tablespoon sugar
½ teaspoon salt
¼ teaspoon paprika
1/8 teaspoon pepper
2 Tablespoons salad oil
1 Tablespoons wine vinegar
1/3 cup dairy sour cream
3 cups celery, thinly sliced
½ cup shredded carrot

Combine sugar, salt, paprika, pepper, oil and vinegar. Slowly stir into sour cream. Add to celery and carrot. Toss lightly. Serves 6.

Tomato Caviar

6 ripe tomatoes
6 scallions or shallots, chopped fine
3 sprigs of parsley, chopped fine
2 hard boiled eggs, chopped fine
1 small jar of caviar
1 small jar of stuffed olives
1 Tablespoon highly seasoned French dressing
Mayonnaise

Peel tomatoes and scoop out a small cavity in each. Place scallions, parsley and French dressing in cavity and let stand. Then add a little caviar mixed with the eggs. Top with a dab of mayonnaise and a slice of stuffed olive.

Catherine Sims

2-4-6 Salad

2 medium onions, chopped
4 dill pickles, cut in bite-sized pieces
6 crisp apples, cut in bite-sized pieces
Mayonnaise
Cream
Seasoned salt
Paprika

Toss the onions, pickles and apples with the mayonnaise, thinned with cream. Add the seasoned salt and sprinkling of paprika. Good with Pork. Serves 6-8.

Tomato-Dill Aspic with Artichoke Hearts

3 envelopes gelatin
½ cup tomato juice
5 cups + 2 teaspoons tomato
1/3 cup lemon juice
1 Tablespoon grated onion
1 clove garlic, crushed
2 teaspoons dried dill
2 teaspoons salt
1 teaspoon basil
1 teaspoon oregano
1 bay leaf, crushed
1 19-oz. can artichoke hearts

Soften gelatin in ½ cup tomato juice. Heat the rest of the tomato juice, lemon juice, onion, garlic, dill, salt, basil, oregano and bay leaf. Simmer together for 10 minutes. Remove from heat and strain through cheese cloth. Add softened gelatin and stir till dissolved. Cool. Drain artichoke hearts and slice in half. In bottom of a two-quart mold, arrange design of artichoke hearts. To seal in the design, carefully add enough of the tomato mixture to measure about ¼" deep in the bottom of the mold and chill until gelatin is thickened but not firm. Add remaining artichoke hearts and tomato juice mixture and chill until firm. Unmold and garnish with crisp greens and serve with caviar mayonnaise. Serves 10-12.

Caviar Mayonnaise

1 cup mayonnaise
1 cup sour cream
1 Tablespoon lemon juice
2 teaspoons prepared mustard
1 oz. jar black caviar

Mix well together the mayonnaise, sour cream, lemon juice and mustard. Fold in the caviar. Makes about 1 3/4 cups. Serve with Tomato-Dill Aspic.

Tomato-Shrimp Aspic

2 envelopes gelatin
½ cup tomato juice
3½ cups tomato juice
½ clove garlic, peeled
1 bay leaf
Dash of Worcestershire
2 Tablespoons grated onion
3/4 cup chopped celery
½ cup olives, drained and chopped
2 cups cooked shrimp

Soften gelatin in the ½ cup tomato juice. Heat the rest of the tomato juice with the garlic, bay leaf, and Worcestershire just to the boiling point. Remove garlic and bay leaf and stir in the softened gelatin and stir till dissolved. Cool slightly and add the onion, celery, olives and shrimp. Pour into a greased mold to set. Serves 6.

Carolyn Bates

Avocado Dressing

3 Tablespoons light cream
2 (3 oz.) packages cream cheese
3 Tablespoons lemon juice
2 Tablespoons vinegar
½ teaspoon salt
½ teaspoon dry mustard
3/4 cup puréed avocado

Beat the cream with the cream cheese. Gradually add the lemon juice, vinegar, salt and mustard. Fold in the avocado.

Patty Lynas Ford

Endive Salad Dressing

1 egg, beaten
2 Tablespoons lemon juice
3 anchovies and juice
5 Tablespoons olive oil
Dash garlic powder
Salt
White pepper

Blend the ingredients together and serve over endive.

Variations: Roquefort may be crumbled on the salad or the salad may be served with slices of any good cheese.

Irèn Marik

Flora's French Dressing

3/4 cup salad oil
¼ cup tarragon vinegar
3 Tablespoons sugar
1 teaspoon dry mustard
1 teaspoon salt
¼ teaspoon pepper
3/4 teaspoon celery seed
2 cloves garlic
Grated onion

Place the dry ingredients in a jar. Pour in the vinegar and put the top on the jar securely. Shake until the sugar is dissolved. Then add the other ingredients. Mix well in advance so that the flavors can blend. Remove the garlic clove before serving.

Cucumber Dressing

6 Tablespoons mayonnaise
1½ teaspoons salt
1 teaspoon fresh dill weed
¼ teaspoon pepper
6 Tablespoons lemon juice
1 cup yogurt
1 small cucumber, diced, drained

Mix mayonnaise, salt, dill, lemon juice and yogurt in a small bowl. Beat till well blended. Stir in cucumber. Chill at least 1 hour to blend seasonings. Good to mix with chicken salad to which have been added green grapes. Serve with apricots.

Fruit Salad Dressing

Juice and grated rind of orange
Juice and grated rind of lemon
Juice and grated rind of lime
1 cup sugar
1 egg

Combine the above in a saucepan and cook over medium heat, stirring constantly until it boils. Boil 1 minute. Cool. Strain, if necessary. Serve over fresh fruit salad.

Edna Armstrong

Maple Syrup Dressing for Fruit Salads

1 egg yolk, beaten lightly
¼ cup maple syrup
Juice of ½ lemon
½ cup whipped cream

Cook egg and syrup in the top of a double boiler till the mixture thickens - usually less than a minute. Chill. Fold in the lemon juice and cream.

Laura Buckham

Mint-Yogurt Dressing

½ cup yogurt
1 Tablespoon honey
1 teaspoon lemon juice
2 teaspoons finely chopped mint

Combine and serve over fruit salad or green peas or peas and carrots.

Salad Dressing

½ cup chopped green onions
½ cup parsley, snipped
½ cup vinegar
1 cup sour cream
1½ oz. cream cheese
2 cups mayonnaise
½ lb. blue cheese
½ clove garlic, crushed
Salt
Pepper

Crumble the blue cheese. Soften the cream cheese and add to the mayonnaise. Add the blue cheese and vinegar and stir in the other ingredients. Blend well.

Pat Collins Wilder

Vonnie's Chef's Dressing

1 cup mayonnaise
1 cup sour cream
1 teaspoon parsley
1 clove garlic, crushed
1 teaspoon chopped onion
1 teaspoon vinegar
1 teaspoon A-1 sauce
1 teaspoon Worcestershire sauce

Blend well. This may be served on lettuce or cold meat.

Blue Cheese Dressing

2 cups mayonnaise
6-8 oz. blue cheese
¼ cup lemon juice
2 Tablespoons grated onion
½ teaspoon Worcestershire
½ teaspoon Tabasco sauce
1 garlic clove, minced
1 6-oz. can evaporated milk, chilled

Mix all ingredients but milk and chill. Beat milk until soft peaks form. Fold into cheese mixture. Chill for several hours before serving. This dressing will keep for days if refrigerated. Makes about a quart.

Aileen Lang

Variations on Salad Dressings

To 1 cup of Mayonnaise add:

1/3 cup each pickle relish and catsup

or

2 Tablespoons chopped fresh herbs

or

2 teaspoons crumbled dried herbs

or

½ cup grated cucumber, ½ teaspoon onion salt

or

3 Tablespoons capers, juice of ½ lemon

Breads & Pastries

Boston Brown Bread

2 cups buttermilk
1 cup sweet milk
1 cup water
2 teaspoons salt
3/4 cup molasses
3 cups white corn meal
1 cup graham flour
3 teaspoons soda

Mix all the ingredients. Batter is thin. Fill forms 2/3 full. Steam 2 hours or more.

Adelaide Hapala

Date Nut Bread

1 cup chopped dates
3/4 cup boiling water
3/4 cup sugar
½ stick of butter
1 egg, beaten slightly
1 teaspoon vanilla
1½ cups flour
1 teaspoon soda
½ teaspoon salt
½ cup chopped walnuts

Pour the boiling water over the dates and let stand until cool. Cream the sugar with the butter, add the beaten egg and the date-water mixture. Add the vanilla and sifted dry ingredients. Add the nuts and bake at 350° for 50 minutes. (Don't use glass pan.) It's better the second day. Slice it thin and spread with softened cream cheese.

Mrs. Harry R. Deal

Herb Casserole Bread

½ cup milk
2 Tablespoons sugar
1 teaspoon salt
1 Tablespoon butter
2 Tablespoons finely chopped onion
1 teaspoon leaf oregano, crumbled
½ teaspoon leaf marjoram, crumbled
¼ cup warm water
1 package dry yeast
1 egg
2 or more cups sifted flour

Combine milk, sugar, salt, butter, onion, oregano, marjoram in saucepan. Heat till bubbles appear and shortening is melted. Cool to lukewarm. Measure warm water into medium size mixing bowl; sprinkle in yeast. Stir to dissolve. Add lukewarm milk mixture. Stir in egg. Add 1 cup flour or enough to make a thick batter. Beat vigorously until mixture is well blended. Stir in eough flour to make a stiff batter. Beat until well blended. Cover; let rise in warm place about 50 or 60 minutes until doubled in bulk. Stir batter down. Turn into well greased 1½ quart casserole. Let rise 30 minutes. Bake at 350° for 45 to 50 minutes or until well browned. Remove from oven; allow to cool in casserole for 3 minutes. Remove from casserole; cool thoroughly on wire rack.

Carol Rice

Sourdough French Bread

1½ cups warm water
1 package yeast
1 cup starter
4 cups flour
2 teaspoons sugar
2 teaspoons salt
½ teaspoon soda
2 cups flour

Pour warm water into a large mixing bowl; stir in the yeast. Add starter, the 4 cups of flour, salt, and sugar. Stir vigorously for about 3 minutes with a wooden spoon. Turn into a large greased bowl, cover with a towel and let rise in a warm place until doubled in bulk. Mix soda with 1 cup of remaining flour and stir in; the dough will be very stiff. Turn dough out onto a floured board and begin kneading; add the remaining 1 cup of flour to control the stickiness, knead until satiny (at least 8 minutes), until the dough can absorb no more flour. Shape into 2 oblong loaves. Place on a lightly greased cooky sheet, cover and place in a warm place. Let rise until nearly doubled in size (1-1½ hours). Just before baking, brush outside with water; make diagonal slashes across the top with a sharp knife or a single edge razor. Put a shallow pan of hot water on the bottom of oven. Bake in a hot oven, 400° until the crust is a medium dark brown, about 45 minutes. For a heavier and tougher crust, remove loaves from oven 10 minutes before they are done; brush with salted water and return to a very hot oven to bake the remaining time.

Naomi Ossar

Whole Grain Cereal Bread

1 package dry yeast
½ cup warm water
1 cup milk
2 Tablespoons butter
2 Tablespoons molasses
1 teaspoon salt
1 egg, beaten slightly
1 cup whole grain cereal (Instant Ralston, Oats, Roman Meal)
3½ cups flour

In large bowl dissolve the yeast in the warm water. Scald milk with the butter and cool to lukewarm. Stir in molasses, salt and egg. Add milk mixture to yeast. Blend in the cereal using mixer on low. Add 2½ cups flour gradually and beat 2 minutes. Add remaining flour. Beat with heavy spoon until dough is elastic. Place in well greased pan and let rise 1 hour. Bake at 350° for 1 hour and 15 minutes. Cool in pan for 10 minutes, remove and cool.

Marjorie Jordan

Oven French Toast

6 slices of stale bread
2 beaten eggs
¼ teaspoon salt
½ cup milk

Mix eggs, milk and salt. Dip each slice of bread in mixture. Heat oven to 500°. Place dipped bread on greased baking sheet and bake about 10 minutes, until browned.

Jiffy Orange Nut Bread

2 cups sifted flour
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon salt
2 Tablespoons butter
½ cup boiling water
1/3 cup orange juice
1 cup sugar
2 teaspoons vanilla
1 slightly beaten egg
½ cup coarsely chopped nuts
Walnut halves

Mix the dry ingredients. Melt the butter in the boiling water in medium size bowl. Blend the orange juice, sugar, vanilla and egg. Sift dry ingredients over orange mixture, add nuts. Stir just until the flour is dampened. Pour into loaf pan, decorate with walnut halves. Bake one hour at 350°.

Christina Ewen

Lemon Bread

½ cup shortening
1 cup sugar, plus ¼ cup
2 eggs
½ cup milk
Grated rind and juice of 1 lemon
1½ cups flour
1 teaspoon baking powder
1/8 teaspoon salt

Bake for an hour at 300°. When bread is taken out of oven pour over it the juice of 1 lemon mixed with ¼ cup sugar. When these have soaked in remove bread from pan.

Croppy Brown

Snickerdoodle Coffee Cake

1 cup sugar
1 cup flour
2 teaspoons baking powder
1 teaspoon cinnamon
½ cup milk
1 egg
¼ cup melted butter
Light brown sugar

Sift together the dry ingredients. Add the milk, egg and butter. Beat well. Spread in 9"x9" pan. Sprinkle with light brown sugar. Bake in 400° oven for 20 to 25 minutes.

Blair Both

Cranberry Bread

¼ cup shortening
1 cup sugar
1 egg, well beaten
2 cups flour
1½ teaspoons baking powder
½ teaspoon soda
1 teaspoon salt
3/4 cup orange juice
1 Tablespoon grated orange peel
½ cup chopped nuts
2 cups raw cranberries

Cream shortening and sugar together. Add egg. Add dry ingredients alternately with orange juice and peel. Fold in nuts and cranberries. Spoon batter into greased 9"x5"x3" loaf pan (a little higher in the corners). Bake for 1 hour at 350° or until a toothpick inserted in center comes out clean.

Elizabeth Sprague

Coffee Cake

1 cup butter
2 cups sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla
2 cups sifted flour
1 teaspoon baking powder
¼ teaspoon salt
1 cup chopped nuts
1 teaspoon cinnamon
½ cup light brown sugar

Cream the butter with the sugar. Add the eggs one at a time. Fold in the sour cream and vanilla. Work together the flour, baking powder and salt. Combine the nuts, cinnamon and sugar. Grease a 10" stem cake pan and line the bottom with wax paper. Pour in one-half of the batter. Sprinkle 3/4 of nut mixture over it; then add balance of batter and sprinkle the rest of the nut mixture over the top. Bake one hour at 325°. Let cool for short time and remove the cake onto a cake rack. Store in regular covered cake dish.

Hannah Ballenger Pope

Rolls

1 package dry yeast
1 heaping teaspoon salt
3 Tablespoons sugar
1 egg
1 stick butter
1 cup milk
1 cup water
Flour, at least 4 cups

Put 1 tablespoon sugar into 1 cup warm water and dissolve yeast in this. Add salt, 2 tablespoons sugar and butter to milk and heat to boiling. Cool. Beat egg. Combine egg, yeast and milk mixture and beat in 4 cups of flour. Add more flour as needed. When too stiff to beat with a spoon, turn out on floured board and work flour into mixture until a firm dough but not too stiff. Let rise in a warm place until double, about 2 hours. Make into pocketbook rolls by hand. Let rise until double, about 2 hours. Bake in 400° oven for about 10 minutes depending on how brown you wish them. When reheating set oven at 350°. They freeze well. Also keep well in plastic bags in the refrigerator.

Elizabeth Carr

Cheese Rolls

Heat oven to 350. Remove crusts from thin slices of fresh bread. Spread with softened butter and sprinkle with grated cheese. Roll up, fasten with toothpicks and toast in oven until lightly browned.

Refrigerator Rolls

1 cake yeast
½ cup lukewarm water
1 cup mashed potatoes
1 cup milk
flour
3/4 cup liquid shortening
½ cup sugar
2 teaspoons salt
2 eggs, beaten

Pour the milk over the potatoes and strain. Soften yeast in lukewarm water. Add the sugar, shortening, salt, eggs and potato mixture. Add enough flour to make dough. Refrigerate overnight. Roll out and cut with a biscuit cutter. Grease both sides with shortening and fold over. Let rise for 1½ hours and bake at 425° for 20 minutes.

Eleanor Staples

Scottish Shortbread

½ lb. butter (no substitute)
½ cup sugar
2½ cups sifted flour

Mix butter and sugar with hands (the warmth of hands seems to improve texture). Add the flour. Pat into pan. DO NOT ROLL. Have dough about ½" thick. Prick with fork as for a pie shell. Bake 45 minutes at 275°, turning pan every 15 minutes. Cut while hot but leave in pan until cold.

Arline Tucker

Southern Stickies

2 cups flour
¼ teaspoon soda
1 teaspoon salt
2 teaspoons baking powder
2 rounded Tablespoons Crisco
½ cup buttermilk
2 sticks butter
1 cup sugar

Combine first 6 ingredients to make a dough. Divide into three parts. Roll each part thin to make four squares each, 4"x4". Divide each stick of butter into six parts. Place 1 piece of butter on each stickie crosswise. Add three rounded teaspoons of sugar to each stickie. Fold over from side to middle and pinch edges together. Use and 11½"x7½" pan and press stickies down until they are close together and the pan is covered. Bake 30 minutes at 375°. Remove while hot and place on paper towels. Makes 12.

Barbara Blair

To freshen French or Italian bread or hard rolls let cold water run over them a second, then place in a moderate oven until crisp again. Cool before slicing.

Spoon Bread

2 cups white corn meal
2½ cups boiling water
2 Tablespoons melted fat
1½ Tablespoons salt
2 eggs
1½ cups buttermilk
1 teaspoon soda

Stir corn meal gradually into boiling water. Let stand till cool. Separate the eggs, beat yolks and stir into corn meal with the fat, salt and milk in which the soda has been dissolved. Add the egg whites, beaten stiff. Pour into greased baking dish. Bake in 425° oven for 40 minutes.

Barbara Blair

Grandmother Macdonald's Pie Crust

3 cups flour, sifted
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon sugar
½ pound lard
½ cup ice water

Mix ingredients, kneading with hands, until smooth. This may be kept in the refrigerator a day or two. This is usually made the day before baking.

K. Macdonald

Popovers

1 cup flour
¼ teaspoon salt
2 eggs beaten lightly
1 cup milk
1 Tablespoon melted butter

Mix dry ingredients, alternating with liquid ingredients until a smooth batter is formed. Fill cold greased tins ½ full. Place tins on cookie sheet in cold oven. Turn oven to 425 and bake 30 minutes.

Jane Belcher

Waffles

2 cups flour
3 teaspoons baking powder
1 teaspoon salt
2 eggs, beaten separately
1¼ cups milk
6 Tablespoons, melted butter

Sift dry ingredients. Beat yolks, beat in the milk, add dry ingredients and beat until smooth. Blend in melted butter. Fold in stiffly beaten egg whites. Bake, as usual.

Desserts

Angel Pie

4 eggs, separated
½ teaspoon cream of tartar
1 cup sugar
½ cup sugar
3 Tablespoons lemon juice
2 teaspoons grated lemon peel
½ teaspoon vanilla
1 cup whipping cream

Beat egg whites until frothy. Add cream of tartar and beat until stiff. Slowly add 1 cup sugar, beating until glossy. Spread in well greased deep pie pan. Bake at 275° for nearly 2 hours. Cool. Beat egg yolks, slowly beating in ½ cup sugar, lemon juice and peel. Cook in top of double boiler until thick. Cool. Add vanilla to cream and whip until stiff. Put together in layers; meringue, half the cream, custard, remaining cream. Refrigerate for 24 hours.

Helen Masur

Apple Compote

6 apples
1 cup water
1 cup sugar
1 Tablespoon lemon juice
A few cloves or a cinnamon stick

Peel and core the apples and cut in halves. Place in pan with other ingredients, cover and cook over low heat about 30 minutes.

Laura Buckham

Apple Crisp

4 cups sliced apples
1 cup sugar
½ teaspoon salt
3/4 cup flour
1 teaspoon cinnamon
½ cup butter

Put apples in buttered baking dish. Mix other ingredients cutting in butter till crumbly. Spread over apples and bake at 350° for ½ to 3/4 hour, or until the apples are done.

Jane Belcher

Apricot Sherbet

3 cups water
2 cups sugar
4 lemons
1 can No. 2 apricots
1 Tablespoon gelatine

Dissolve gelatine in 2 Tablespoons cold water. Dissolve sugar in rest of the water and bring just to a boil. Add to gelatine. Put apricots through a sieve and add to mixture. Squeeze lemons and add them. Freeze. Serves 8.

The French add Kirsch to cut up fruit to make a refreshing summer dessert.

Baked Bananas

6 bananas, halved lengthwise
3/4 can concentrated orange juice
2 Tablespoons brown sugar
2 teaspoons cinnamon
Juice of 1 lemon
2 Tablespoons butter
Jigger of rum or cognac

Arrange the bananas in a flat baking dish. Pour over them the orange and lemon juices. Sprinkle with brown sugar and cinnamon. Dot with butter. Bake at 325° for about 45 minutes, until bubbly. Add the liquor a few minutes before removing from the oven.

Lydia Dufour

Boiled Custard

6 or 8 egg yolks, beaten
1 cup sugar
2 Tablespoons flour
1 quart milk, scalded
1 teaspoon vanilla
Whipped cream

Mix sugar and flour well. Add beaten egg yolks, then scalded milk. Cook until thick in the top of a double boiler. Do not let water in lower pan boil. Stir frequently. Cool. Add vanilla. Top with whipped cream.

Mrs. Prothro

Caramel Dumplings

2 cups flour
½ cup sugar
½ cup nut meats
1½ teaspoons baking powder
½ teaspoon salt
1 teaspoon vanilla
1 cup thin cream
½ cup sugar, caramelized
2 cups water
1 cup sugar
2 Tablespoons butter

Caramelize ½ cup sugar in heavy skillet, add water, sugar and butter. Make dumplings by combining flour, sugar, nuts, baking powder, salt, cream and vanilla. Drop dumplings into boiling syrup. Bake in 375° preheated oven until golden brown. Serve warm.

Chess Pie

¼ lb. butter
1 3/4 cups sugar
3 eggs, lightly beaten
2 teaspoons flour
1 teaspoon cornmeal
1 teaspoon lemon juice
1 teaspoon vanilla
Pinch of salt
2 Tablespoons cream, if desired

Mix flour, meal and sugar. Add beaten eggs, then melted butter. Cream thoroughly, add lemon, vanilla and cream, if used. Bake in uncooked pie shell at 350° until firm.

Lillian Harvey

Chocolate Marshmallow

40 marshmallows
1½ cups milk
4 Tablespoons cocoa
½ teaspoon salt
2 Tablespoons rum
20 oz. whipping cream
2 teaspoons vanilla

In the top of a double boiler cook the marshmallows, milk, cocoa and salt until the marshmallows dissolve. Cool and add vanilla and rum. Whip the cream till almost stiff, then fold in the chocolate mixture slowly. Continue beating till well mixed. Pour into individual serving glasses. Garnish with whipped cream and chill till ready to serve. Serves 6.

Lucy Lombardi

Chocolate Mousse

6 oz. semi-sweet chocolate bits
2 Tablespoons sherry
¼ teaspoon salt
4 egg yolks
4 egg whites, stiffly beaten

Melt the chocolate bits in a double boiler. Take off the fire and stir in the sherry and salt. Beat in the egg yolks. Fold in the egg whites and pour into 8 little cups and refrigerate at least 4 hours. Serves 8.

Cloud Nine

½ gallon vanilla ice cream
6 oz. brandy
2 oz. creme de cacao

Let the ice cream stand at room temperature for 20 minutes. Put ice cream in blender and slowly add brandy and crème de cacao. Serve in parfait glasses.

Faith Parker

Corn Flake Pudding

2 cups milk, scalded
½ cup sugar
5 teaspoons cocoa
Pinch of salt
¼ stick butter
3 cups corn flakes
1 egg
3 Tablespoons butter
1 cup XXXX sugar
1 Tablespoon boiling water
½ teaspoon vanilla

Add the scalded milk gradually to the sugar mixed with cocoa, and salt. Add the butter, corn flakes and egg. Mix well and pour into buttered round casserole. Bake uncovered ½ hour at 400°. While warm serve with hard sauce made by creaming 3 Tablespoons butter, confectioners sugar, boiling water and vanilla. Beat until light. Serves 6.

Martha Ann Helms

Cranberry Surprise Pie

1 cup cranberries
¼ cup sugar
1 egg
½ cup sugar
½ cup flour
¼ cup butter, melted
2 Tablespoons melted shortening
Whipped cream

Grease a pie plate. Spread cranberries on bottom. Sprinkle with ¼ cup sugar. Mix egg, ½ cup sugar, flour, butter and shortening together. Spread on top of cranberries. Bake at 325° till golden brown, about 45 minutes. Serve with whipped cream.

Blair Both

Crème de Menthe Pie

18-20 chocolate oreo cookies
½ stick butter, melted
24 marshmallows
1 cup half-and-half
1 cup whipping cream
2 oz. crème de menthe
1 oz. white crème de cacao

Line a 10" pie pan with crust made of crushed cookies and ½ stick melted butter. Dissolve marshmallows in half-and-half over low heat. Chill. Whip cream and gradually blend in the crème de menthe and the crème de cacao. Freeze. Serves 8.

Belle Boone Beard

Cream Cheese Pie

16 oz. cream cheese
2 eggs
2/3 cup sugar
1 teaspoon vanilla
1 cup sour cream
2 Tablespoons sugar
½ teaspoon vanilla
2 cups graham cracker crumbs
½ cup sugar
½ cup melted butter

Combine graham cracker crumbs, ½ cup sugar and ½ cup melted butter. Mix and press in bottom and sides of 9" pie pan. Cream softened cream cheese until smooth and blend in eggs, 2/3 cup sugar, and 1 teaspoon vanilla. Pour into crust and bake at 375° for 20 minutes. Remove from oven and let pie stand for 15 minutes. Meanwhile, combine sour cream, 2 Tablespoons sugar and ½ teaspoon vanilla. Spread over the baked filling, return to oven and bake 5-10 minutes. Cool. Chill overnight. Serves 8.

Phyllis Cohn

Oatmeal Pie

3 eggs, beaten separately
2/3 cup quick oatmeal
½ cup each, white and brown sugar
2/3 cup frozen cocoanut
¼ cup oleo
1 teaspoon vanilla
Dash of salt
Pie crust

Combine ingredients, put into pie crust and bake 30 minutes at 375°

Ida Fowler Putnam

Crème Brulée

2 cups sweet cream
8 Tablespoons brown or maple sugar
4 egg yolks beaten till frothy

Scald in double boiler 2 cups cream and 2 Tablespoons of the sugar. Combine ½ cup of this heated cream with egg yolks. Return this mixture to double boiler and cook till it thickens slightly and mixture coats the spoon. Pour into custard cups, cool in refrigerator until set. When set, sprinkle top with brown or maple sugar, about ½" thick. Place under broiler until sugar caramelizes. Do not scorch. Cool again and refrigerate.

Kathy Barnes

Crème renversée

4 eggs
1/3 cup sugar
2 cups warm milk
2 teaspoons vanilla or 1 almond, 1 vanilla
10 lumps or ½ cup sugar
2 Tablespoons water

Beat eggs with sugar, add milk and flavoring. Do not beat hard. Place sugar lumps or ½ cup sugar and 2 Tablespoons water in the mold in which you will make the custard. Heat till golden brown, watching constantly. Remove from stove and turn the mold so the caramel coats the inside well. Pour egg mixture into mold and bake at 350° (with the mold resting in a pan of hot water) 40 minutes or longer. It is done when a knife inserted in it comes out clear.

Denise Limouze

French Wine Custard

6 eggs, separated
2/3 cup sugar
3/4 cup sweet sherry
¼ teaspoon salt

Mix egg yolks and sugar in top of a 1½ quart double boiler. Set over simmering water and beat with rotary beater till fluffy. Add sherry gradually and continue beating till mixture resembles whipped cream. Cool and chill in double boiler. Before serving beat egg whites with salt till stiff. Fold into the chilled custard. Serve plain.
Variations: 1) serve with strawberries
2) garnish with cherries.
Serves 6.

Frozen Fruit Dessert

½ cup crushed pineapple
2 Tablespoons lemon juice
¼ cup maraschino cherries chopped, with juice
1 teaspoon vanilla
3/4 cup sugar
Pinch salt
1 crushed banana
1 pint cream, whipped

Stir pineapple, lemon juice, cherries, banana, sugar and salt together. Add whipped cream and vanilla. Put in refrigerator and freeze.

Fruit Dessert

1 quart frozen peaches
1 fresh pineapple, cut in chunks
1 package frozen cherries
1 package frozen raspberries or strawberries
1 small jar preserved ginger (with juice), cut fine

Mix all together a few hours before serving. In season fresh berries and cantaloupe may be used to advantage. The most important ingredient is the FRESH pineapple. Canned pineapple will not give the same taste. Serves 16-18.

Laura Buckham

Fruit Soufflé

2 quarts frozen fruit or berries
¼ lb. butter
1 cup sugar
1 cup flour
3 teaspoons baking powder
1 cup milk

In a 9"x13" baking dish, melt the butter. Heat the fruit and juice in a saucepan. Pour hot fruit into baking dish. In a bowl mix the sugar, flour, baking powder and milk. Pour mixture over fruit. Bake at 375° for 30 minutes. Serve with vanilla ice cream on top. Serves 12.

Lillian Harvey

Fudge Pie

¼ lb. butter
3 squares bitter chocolate
4 eggs, lightly beaten
1½ cups sugar
3 Tablespoons white Karo
Dash salt
1 teaspoon vanilla
1 uncooked pie shell

Melt together the butter and chocolate over hot water. In a bowl, mix well the eggs, sugar, Karo, salt and vanilla. Blend in the butter and chocolate. Bake in uncooked pie shell for 35 minutes in a 350° oven.

Dorothy Hardesty
Harriet Rogers

Grapefruit Porcupine

2 packages tapioca pudding
1/3 package Bisquick
1/3 cup brown sugar
¼ teaspoon cinnamon
¼ cup butter
2 cups grapefruit sections, drained
¼ cup slivered almonds

Prepare tapioca pudding according to directions. Pour into 1½ quart baking dish. In a small bowl, combine bisquick, brown sugar and cinnamon. Blend in butter to form crumb-like mixture. Place grapefruit sections on pudding. Sprinkle with crumb mixture. Press almonds into topping to look like porcupines. Broil 3 minutes or till browned on top. Serve hot or cold.

Edna Armstrong

Impossible Coconut Pie
(2 pies)
(no crust)

4 eggs beaten
2 cups milk
¼ cup butter
½ cup self-rising flour
1-3/4 cups sugar
1 teaspoon vanilla
1 can coconut (1 cup)

Combine all ingredients. Mix thoroughly. Pour into 2 well greased, 8" pie pans. Bake at 350° for 35 to 40 minutes.

Lillian Harvey

Key Lime Pie

1 can condensed milk
4 egg yolks
½ cup lime juice
4 egg whites
6 Tablespoons sugar
½ teaspoon cream tartar
Baked pie shell

Beat 1 egg white till stiff. Fold in milk, egg yolks, and lime juice. Pour into baked shell. Beat remaining 3 egg whites and gradually add sugar and cream of tartar. Smooth over filling and bake till meringue is golden brown in a 350° oven. Serves 6.

Lemon Chess Pie

3 large eggs
1-3/4 cups sugar
½ stick butter, melted
1 Tablespoon flour
Juice of 2 lemons
Grated rind of one lemon
Pinch salt
Prepared pie shell

Beat the eggs, add sugar as you beat. Add the melted butter, flour, lemon juice, lemon rind, and salt. Pour into prepared pie shell and cook at 350° for thirty minutes. Serves 6.

Alma Thomas

Lemon Chiffon Pie

1 envelope gelatine
1 cup sugar
1/8 teaspoon salt
4 eggs, separated
½ cup lemon juice
¼ cup water
2 teaspoons lemon peel
9" baked pie shell

Mix gelatine, ½ cup sugar and salt in the top of a double boiler. Beat egg yolks, lemon juice and water together and add to gelatine. Cook over boiling water till gelatine is dissolved. Remove from heat and add lemon peel. Chill, stirring occasionally till mixture mounds slightly when dropped from a spoon. Beat egg whites till stiff and beat in remaining sugar. Fold egg whites into gelatine mixture. Turn into baked pie shell and chill till firm. Serves 6.

Marie Thérese Sommerville

Lemon Custard Pudding

½ cup sugar
¼ teaspoon salt
2 Tablespoons flour
2 egg yolks, slightly beaten
1 cup milk
Juice and grated peel of 1½ lemons
2 egg whites, beaten stiff

Mix sugar, salt and flour. Add the egg yolks, milk, lemon and peel and fold in the egg whites. Cook 45 minutes in a pudding dish set in a pan of hot water in a 350° oven. Serves 4.

Elizabeth Sprague

Lime Sherbet

1 package lime gelatine
1 cup boiling water
1 cup sugar
2 lemons, juice and grated rind
1 quart of milk

Dissolve the gelatine in the boiling water. Add sugar and stir until dissolved. Add the juice and grated rind of the lemons. When cool, add milk slowly and pour into freezing tray of refrigerator. As it freezes, stir with a fork.

Edith Lowry

Lemon Angel Pie

4 egg whites
¼ teaspoon cream of tartar
1 cup sugar
Pinch of salt
1 cup whipping cream
4 egg yolks
Juice of 1 lemon
½ cup sugar
Pinch of salt
1/3-½ cup XXXX sugar

Beat egg whites till frothy. Add salt and cream of tartar. Beat until stiff. Gradually beat in the sugar till thick and glossy. Spread evenly in a well-buttered 9" pie pan. Bake at 275° till light brown around the edges. Cool. Beat egg yolks well. Gradually add ½ cup sugar and lemon juice. Add salt. Beat together. Cook in top of double boiler till thick, stirring constantly. When crust and filling are cool, whip the cream. Spread 1/3 of cream on on meringue, spread filling as evenly as possible. Cover top with the rest of the cream. Refrigerate at least 12 hours. Serves 6.

Phyllis Herndon

Mandarin & Pineapple

Marinate in refrigerator for 4 hours at least: wedges of mandarins, fingers of pineapple in ¼ cup creme de menthe. Serve over lemon or pineapple sherbet.

Mit Schlagg

3 pints coffee-brandy ice cream
1 square bitter chocolate
2½ pints whipping cream
1 coconut crust, baked and cooled
(use directions on Bakers coconut)
1 teaspoon sugar
½ cup butterscotch sauce
1 small package black walnut pieces

Cover the bottom of the crust with shaved bitter chocolate. Spoon in the slightly softened ice cream. Place in freezer until ready to serve. Cut into small pie wedges, top generously with whipped cream, 1 Tablespoon of butterscotch sauce and a sprinkling of walnuts.

Margaret Stuart Dickey

Orange Gelatin Dessert

2 envelopes gelatin
3/4 cup cold water
2/3 cup sugar
¼ teaspoon salt
3/4 cup boiling water
2/3 cup lemon juice
1 cup orange juice
Bananas

Sprinkle the gelatin over the 3/4 cup cold water. Add the sugar, salt and boiling water. Stir until the gelatin is dissolved. Add lemon juice and orange juice. Cool. Pour half of the gelatin mixture over sliced bananas. When firm pour the remainder of the gelatin on top. Serve with whipped cream.

Edna Armstrong

Orange Marmalade Whip

4 egg whites, beaten stiff
4 Tablespoons sugar
½ teaspoon vanilla
3 Tablespoons marmalade
½ pint whipping cream
2 egg yolks
1/3 cup sugar
1 teaspoon vanilla

Add sugar and vanilla to stiffly beaten egg whites, then add the marmalade. Cook in the top of a double boiler, heavily greased with butter, for one hour. Whip the cream till almost butter, add egg yolks, sugar and vanilla. Serve on pudding. Serves 6.

Allen Bagby MacNeil '41

Pears in Red Wine

6 pears, peeled, cored, halved
2 Tablespoons lemon juice
1 cup sugar
2 cups dry red wine
2" cinnamon stick

Cook wine, sugar, lemon juice and cinnamon till sugar is dissolved. Add pears and simmer over low heat till pears are soft but not mushy. Refrigerate till fully chilled. Serves 6.

Elizabeth Sprague

Poached Pears with crème anglaise

6 Anjou or Bosc pears, slightly under ripe
4 cups water
2 cups sugar
1 Tablespoon lemon juice
1 teaspoon lemon rind
1 stick cinnamon
3 whole cloves

Bring to a boil sugar, water, lemon juice and rind. Add pears and spices. Cover and keep at rolling boil until pears are tender - about 30 minutes. Stand pears up in shallow dish in a little syrup. Cover and chill. Cover with crème anglaise at the last minute before serving.

Ellen Bates

Crème anglaise

1 cup milk
½ cup heavy cream
1 vanilla bean or 1 teaspoon vanilla extract
6 Tablespoons sugar
4 large egg yolks
2 teaspoons cornstarch

Combine milk, cream and vanilla, bring just to a boil and let stand 10 minutes. Gradually beat sugar into yolks and continue beating for 3 minutes until pale yellow and creamy. Beat in cornstarch. Stir milk and cream into yolks and beat with a whisk. Return to saucepan and cook over low heat, stirring with a wooden spoon until quite thick (about 15 minutes). Do not let it boil. Cool, stirring frequently, cover and chill. Pour over pears just before serving.

Ellen Bates

Plum Delight

1 lb. prunes soaked in strong tea for 2 hours
4 eggs
1 cup milk
3/4 cup sugar
Thin slices of bread, grilled in butter

Arrange bread slices as lining in well buttered mold. Add prunes. Beat eggs till frothy, add sugar and milk, pour over prunes. Cook in casserole dish, placed in a pan of hot water at 350° for 45 minutes. Unmold and cover with sauce. Serves 8.

Kathy Barnes

Sauce for Plum Delight

2 cups milk
4 egg yolks
1 teaspoon vanilla
3 Tablespoons sugar

Heat milk in double boiler, add it to yolks, beaten slightly with sugar and vanilla. Return to double boiler and cook till it boils. Pour over Plum Delight.

Kathy Barnes

Brazil Nuts placed in the freezer and kept over night will crack easily.

Pineapple Slices

1 package dry yeast
½ cup, 1 Tablespoon milk, scalded
1 teaspoon sugar
1 cup butter
2½ cups flour
4 egg yolks, beaten
½ cup sugar
3 Tablespoons cornstarch
Salt
1 egg yolk
3/4 cup orange juice
1 #2 can crushed pineapple

Dissolve yeast in milk, add sugar. Let stand 5 minutes. Cut butter into flour. Add yeast mix, beaten egg yolks and mix. Divide into two parts. Roll lightly or pat into shape to fit into 11"x15" pan. Mix sugar, cornstarch, and salt. Add egg yolk, juice, and pineapple and cook, stirring until thick and smooth. Chill. Spread cool filling, cover with other half of dough patted to fit. Let rise about one hour. Bake at 375° for 45 minutes. Frost with vanilla frosting if you like.

Ethel DeVol

Quark

1 pint cottage cheese
1 quart hulled strawberries or 1 can apricots
Juice of 1 orange
1 banana
Sugar to taste

Blend in blender and serve chilled.

Patty Lynas Ford

Pineapple Tarts Alaskan

¼ cup sugar
1 Tablespoon cornstarch
¼ teaspoon salt
#2 can crushed pineapple
1 pint vanilla ice cream
3 egg whites
6 Tablespoons sugar for meringue
12 tart shells made on the back of large muffin tins

Mix the sugar, cornstarch and salt in a saucepan. Add the pineapple, stirring constantly. Cook until clear and slightly thick (about 5 minutes). Cool and chill. Make meringue by beating the egg whites until stiff and adding the sugar gradually; beat until meringue stands in peaks. When ready to serve the tarts pre-heat oven to 500°. Place tart shells on cookie sheet; fill with pineapple mixture, place ice cream in each, spread meringue on each so that it sticks to the crust all the way around and bake 2 or 3 minutes or until brown. Serve at once.

Carolyn Bates

Sorbet

½ cup lime or lemon juice
1 cup sugar
1½ cups water

Melt sugar and water. Bring to gentle boil and add juice. Mix thoroughly. Turn into ice tray. Freeze until mushy. Put through blender. Replace in tray and freeze. Mixture will not freeze solid.

Bill and Beverly Knight

Pumpkin Chiffon Pie

1 envelope gelatin
¼ cup cold water
½ cup sugar
1¼ cup pumpkin
½ cup milk
½ teaspoon ginger
½ teaspoon nutmeg
½ teaspoon cinnamon
1/3 teaspoon salt
3 eggs, separated
½ cup sugar
Baked Pie Shell

Soften gelatin in the water. To slightly beaten egg yolks, add ½ cup sugar, pumpkin, milk, salt and spices. Add softened gelatin, mix and cool. When it begins to stiffen, fold in stiffly beaten egg whites to which ½ cup sugar has been added. Pour into previously baked pie shell. Chill. Serve with whipped cream.

Lysbeth Muncy

Raspberry Scrumptious

1 package lemon jello
1 lemon
1 orange
1 package frozen raspberries
1½ cups water

Dissolve the jello in 1 cup boiling water. Add the juice of the lemon and orange. Thaw the raspberries and add to the gelatin mix. Add ½ cup cold water. Chill till set. Serves 4.

Lysbeth Muncy

Raspberry Ice Box Cake

4 eggs, separated
3/4 cup sugar
1 lemon, juice and grated rind
1 10-oz. package frozen raspberries, thawed
Pinch salt
½ cup water
1 Tablespoon gelatin
2 packages ladyfingers (16)

Soften gelatin in ¼ cup cold water. Beat egg yolks in top of double boiler and slowly add ½ cup sugar. Add lemon juice and rind, raspberry juice and crushed berries, salt. Cook over hot water until thickened. Add ½ cup boiling water to gelatin, let cool a little, and add to custard. Beat egg whites with ¼ cup sugar until stiff. Fold in custard. Pour into 10" spring form which has been lined, bottom and sides, with split ladyfingers. Place in ice box overnight. Cover top with sweetened whipped cream before serving. Serves 8.

Lydia Newland

Rhubarb Cup

3/4 lb. rhubarb, in 1" pieces
11 oz. can mandarin orange sections
½ cup sugar

Drain mandarin orange sections, reserving syrup. In saucepan combine reserved syrup, sugar and rhubarb. Bring to boil. Cover and cook over low heat until rhubarb is tender, about 5 minutes. Remove from heat. Stir in orange sections. Chill. Spoon into sherbet glasses. Top each with a dollop of whipped cream. Serves 6.

Sabayon

1 Tablespoon granulated gelatin
¼ cup cold water
2 eggs, separated
½ cup sugar
3/4 cup sherry
1/3 cup sugar

Soften gelatin in cold water. Combine egg yolks, ½ cup sugar and the sherry in the top of a double boiler. Cook over boiling water, stirring constantly, until slightly thickened. Add the softened gelatin to the hot mixture and set aside to cool. Beat the egg whites until fluffy, add the remaining 1/3 cup sugar and continue beating until well blended. Add the cooled custard, fold together till completely mixed and turn into serving glasses. Chill until time to serve. Serves 4. (Serve with cookies and fruit topping if desired.)

Adele Scott Caruthers

Douillon

Cored and peeled apples
3 cups flour
¼ lb. butter
2 teaspoons sugar
Pinch salt
1 egg
Bit of water
Sugar and cinnamon

Make a dough of the flour, butter, sugar, salt, and egg. Use as much water as needed to make dough. Roll out thinly and cover each apple, having filled each core with cinnamon and sugar. Cook at 350° for 30 minutes.

Kathy Barnes

Sherbet Mold with Frosted Green Grapes

1 quart raspberry sherbet
1 quart lime sherbet
1 quart lemon sherbet
Large bunch seedless green grapes
1 egg white

Line a fluted mold with aluminum foil, pressing it carefully into the indentations. Slightly soften raspberry sherbet and press it with the back of a spoon to line the mold 2-3/4" thick. Put in freezer for ½ hour. Repeat with the lime sherbet. Fill the cavity with lemon sherbet and cover with plastic wrap. Freeze firm. Wash grapes and cut into small bunches. Dip each into egg white to coat and sprinkle evenly with granulated sugar. Put on a rack to dry. At serving time, remove plastic and invert mold in center of a large round glass platter. Peel off aluminum foil and surround with bunches of frosted grapes.

Carolyn Bates

Strawberry Bavarian

1 cup fresh strawberries
1 package strawberry jello
1 cup boiling water
2 cups whipping cream, whipped

Dissolve gelatin in boiling water. Add sliced strawberries, after the gelatin has cooled a bit. Stir until the berries are well mixed. Chill till mixture mounds when dropped from a spoon. Fold in whipped cream. Chill till firm. Garnish with berries. Serves 6.

Judy Lightfoot

Sweet Chocolate Angel Pie

2 egg whites
1/8 teaspoon salt
1/8 teaspoon cream of tartar
½ cup sugar
½ cup finely chopped nuts
½ teaspoon vanilla
1 package (¼ lb.) German sweet chocolate
3 Tablespoons water
1 teaspoon vanilla
1 cup whipping cream, whipped

Combine egg whites, salt and cream of tartar in mixing bowl. Beat till foamy. Add sugar, 2 Tablespoons at a time, beating after each addition until sugar is blended. Continue beating until mixture stands in very stiff peaks. Fold in the nuts and vanilla. Spoon into a lightly greased 8" pie pan and make a nest-like shell, building up sides ½" above edge of pan. Bake in a slow oven (300°) for 50 to 55 minutes. Cool to room temperature. To make filling, place chocolate and water in saucepan over low heat. Stir until chocolate is melted. Cool until thickened. Add vanilla and the whipped cream, folding in. Pile chocolate filling into meringue. Chill 2 hours before serving. Serves 6-8.

Mandy Cronin

Strawberry Cheesecake Surprise

1 package lemon jello
2 Tablespoons sugar
1 cup boiling water
½ cup cold water
2 cups strawberries, sliced
1 package jello cheesecake mix

Dissolve jello and sugar in boiling water. Add cold water and strawberries. Chill till thickened. Pour into a lightly oiled 1½ quart mold. Chill till set. Prepare cheesecake filling as directed on the package. Spread evenly over the jello. Chill. Sprinkle the crumb mixture over cheese filling. Chill three hours or more. Unmold. Serves 8-10.

Phyllis Cohn

Woodford Pudding

3 eggs
1 cup sugar
½ cup butter (1 stick)
1 cup strawberry or apricot preserves
1 teaspoon soda
3 Tablespoons sour milk
½ teaspoon nutmeg
½ teaspoon cinnamon
1 cup flour

Beat eggs slightly. Add sugar, butter (rubbed to a cream), preserves, soda dissolved in the sour milk, spices and flour. Mix well. Bake in buttered pudding dish at 325° for an hour or until firm. Serve with cream, sweetened and flavored with sherry.

Catherine and Roff Sims

Tiropites (small cheese triangles)

½ lb. Fetta cheese
2 Tablespoons butter or more
2 eggs
1 Tablespoon chopped parsley
1 cup white sauce (Béchamel)
Phyllo (pastry sheets)
Salt, white pepper, grated nutmeg

Crush cheese to a paste. Add cooled white sauce and eggs, one at a time, stirring well. Add salt, pepper, parsley and nutmeg. Mix well. Take one pastry sheet, longest part would be the width. Lay it on a board and brush half this width with melted butter. Fold dry side of pastry sheet on the other half which has been brushed with butter, then brush dry face of Phyllo with butter. If tiny triangles are desired, cut Phyllo straight toward you with a small sharp, knife, making four strips of even width. Place about 3/4 of a teaspoon of filling about an inch above the lower end. Fold pastry strip up and in on both sides to hold in and cover the filling. Then fold the strip from one side to the other, forming triangles until you come to the end of each strip. You must work fast because the Phyllo dries quickly, even though the melted butter helps keep it moist for a while. When you have formed the triangles, place them on a heavy cookie tin and brush each triangle on top with melted butter. Bake at 375° until light golden brown.

Penny Lagakos

Yum-Yum Rice Pudding

¼ cup seedless raisins
2 Tablespoons rum
1 teaspoon lemon juice
Grated ring of lemon
¼ cup uncooked rice
2 cups milk
¼ teaspoon salt
2 Tablespoons butter
2 eggs, separated
¼ cup sugar
Nutmeg

Put raisins, rum, lemon juice, and rind in a bowl, cover and let stand overnight. Cook rice, milk, salt, in top of double boiler over gently boiling water until rice is tender, about 1 hour, stirring often with a fork. Remove rice from heat and stir in butter. Beat egg yolks lightly. Pour rice into yolks, slowly, stirring vigorously. Cool. Add raisins and liquids. Beat egg whites until stiff, adding sugar gradually and fold into rice. Pour into greased 1 quart casserole, sprinkle with nutmeg. Set in pan of hot water and bake at 325° for 30 minutes.

Diana Worthington

Zabaglione

4 egg yolks
2 Tablespoons powdered sugar
2 Tablespoons Marsala wine

Beat egg yolks with sugar until thick and lemon-colored. Put in double boiler over hot, not boiling water. Beat constantly, adding wine little by little, until mixture is beginning to hold its shape but is still smooth. Remove from heat and pile immediately into dessert glasses. Serve warm or very cold with simple wafer. Serves 2 or 3.

Gertrude Marchetti

Sherry Chocolate Pudding

1 package chocolate pudding mix
1 1/3 cups rich milk
¼ cup sherry

Combine mix and milk and cook according to package directions. Remove from heat, stir in sherry and pour into sherbet glasses. Serve with whipped cream or topping and sprinkle with cinnamon. Serves 4.

Lemon Sauce

2 whole lemons
½ cup sugar
½ cup water
6 whole eggs
½ cup sugar

Into a large pan, grate the whole lemons. Remove the seeds after grating. Add the sugar and water. Cook 3 minutes or until boiling. Beat the eggs until light and fluffy. Add the other ½ cup sugar to the eggs. Slowly add the egg mixture to the lemon mixture, stirring constantly. Cook until it thickens. Remove from fire and cool. When cool, pour into container and refrigerate. This sauce is good on sponge cake, gingerbread, etc.

Phyllis Cohn

Strawberry Sauce

2 cups strawberries
½ cup powdered sugar
1 teaspoon lemon juice
1 egg white
1/8 teaspoon salt

Hull the strawberries, then mash with a silver fork. Add sugar and lemon juice. Whip the egg white and salt together until stiff. Add to the strawberry mixture. Whip sauce until it is light and fluffy. Good served over angel food cake.

Elizabeth Carr

Cakes

Apple Cake

¼ cup shortening
1 cup sugar
1 egg, beaten
2 cups chopped apples
½ teaspoon salt
1 cup flour, sifted
1 teaspoon soda
3/4 teaspoon cinnamon
1 cup chopped nuts or raisins (Optional)
Sour Cream

Cream sugar and shortening together. Add egg. Beat well. Stir in chopped apples. Sift dry ingredients together, add to mixture in thirds. Beat until blended. Do not overbeat. Stir in nuts and/or raisins. Turn into a greased and floured 8"x8"x2" cake pan. Bake at 350° for 45 minutes. Cut in squares and serve warm or cold with a dollop of sour cream on top.

Helen Garland

To avoid smearing the plate when frosting a cake, place a circular piece of waxed paper around the edge. When cake is frosted, pull out the paper.

Brown sugar will not become lumpy if a piece of blotting paper is fitted to the inside of the lid.

Blueberry Coffee Cake

¼ cup butter
3/4 cup sugar
1 large egg, beaten
2 cups unsifted flour
2 teaspoons baking powder
½ cup milk
2 cups blueberries

Topping:
½ cup sugar
2 teaspoons cinnamon
½ cup nuts
2 Tablespoons flour
3 Tablespoons butter

Cream the butter and sugar. Add the beaten egg. Add the dry ingredients alternately with the milk. Blend. Fold in the blueberries. Pour into a square cake pan. Top with mix made from other ingredients, mixed till crumbly. Bake at 375° for 45 to 50 minutes. Serve warm.

Edith Lowry

Brown Sugar Pound Cake

1 lb. light-brown sugar 1 cup white sugar
3/4 lb. butter
5 eggs
1 cup milk
3 cups flour
½ teaspoon baking powder
1 teaspoon vanilla
1 cup black walnuts, chopped

Mix as usual for cake batter. Beat well. Pour into a greased tube pan and bake at 325° for about 1½ hours.

Eleanor Staples

Chiffon Cake

1½ cups sifted cake flour
3/4 cup sugar
2 teaspoons baking powder
½ teaspoon salt
1/3 cup Wesson oil
1/3 cup orange juice
6 egg yolks
1 teaspoon grated orange rind
½ teaspoon cream of tartar
3/4 cup sugar
6 egg whites

Combine flour, sugar, baking powder, salt and make a well into which pour the oil, orange juice, egg yolks and rind. Mix with wooden spoon till smooth. Beat the egg whites with the cream of tartar until they stand in peaks. Add the sugar, a little at a time and continue beating. Add the yellow mixture to the whites, folding in carefully. Bake in ungreased 10" tube pan for one hour at 325°, then 10 minutes more at 350°. Cool for one hour before removing from pan.

Phyllis Cohn

To keep nuts fresh, seal them in plastic bags or freezer containers and place them in the freezer.

Bûche de Noël (Yule Log)

3 large eggs
1 cup sugar
5 Tablespoons water
1½ Tablespoons vanilla extract
1 cup sifted cake flour
¼ teaspoon salt
1 teaspoon double acting baking powder
Bitter chocolate, grated (Optional)

Line jelly roll pan with waxed paper and grease paper lightly. Beat eggs until thick and lemon colored. Gradually beat in sugar. Add water and vanilla. Sift together flour, salt and baking powder, add to beaten eggs and beat until smooth. Bake for 15 minutes in preheated oven (375°). Turn out onto towel sprinkled with confectioners sugar. Trim crust. Roll up towel and cake. Cool. Unroll and spread with filling. Roll up cake. Spread with remaining filling. Run tines of fork over it to simulate bark or cover with grated bitter chocolate. Serves 8-10.

Gil Van Treese

Filling for Bûche de Noël

1. Creme de marrons
   or
2. Coffee cream filling
   2 cups heavy cream
   ¼ cup confectioners sugar
   1 Tablespoon instant coffee

Mix the above and chill for 2 hours, then whip until thick enough to spread.

Outside Chocolate Frosting

3 squares unsweetened chocolate
3 Tablespoons butter or margarine
4 cups confectioners sugar
1/8 teaspoon salt
7 Tablespoons milk
1 teaspoon vanilla

Melt chocolate and butter in double boiler. Mix sugar, salt, milk and vanilla. Add chocolate mixture. Blend well. Let stand, stirring occasionally, until of spreading consistency.

Gil Van Treese

Chocolate Pound Cake

3 cups sugar
½ lb. butter
½ cup vegetable shortening
6 eggs
3 cups flour
½ teaspoon baking powder
4 Tablespoons cocoa
1 cup milk
1 Tablespoon vanilla

Cream butter, sugar and vegetable shortening. Add eggs and beat. Add sifted dry ingredients alternately with milk. Add vanilla. Pour in greased and floured tube pan. Bake in preheated oven at 350° for one hour and 20 minutes, or until it springs back when lightly pressed.

Betty S. Miller

Chocolate Cake

1 cup Hellman's mayonnaise
1 cup sugar
2 cups flour
1½ teaspoons soda
1½ teaspoons baking powder
4 Tablespoons cocoa
1 cup water
2 teaspoons vanilla

Blend together the mayonnaise and sugar. Add alternately the wet and dry ingredients. Mix until smooth. Pour into a 9"x9" pan which has been lightly greased. Bake at 350° for 35 to 40 minutes or until inserted straw comes out clean. Frost, with Frosting for Chocolate Cake.

Sarah Watson

Frosting for Chocolate Cake

½ cup butter
2 cups sugar
½ cup milk
½ cup cocoa
2 teaspoons vanilla

Put all the ingredients, except the vanilla, into a saucepan. Bring to a boil and boil 2 minutes. Stir until partly cool. Add the vanilla. Pour over the cake while the cake is still a bit warm. (It may take a while for the cake to absorb the full amount of frosting.)

Sarah Watson

Chocolate Almond Cake

9 eggs, separated
6 squares semi-sweet chocolate
6 oz. grated almonds, unblanched
6 oz. XXXX sugar
6 whole eggs
7 oz. XXXX sugar
7 oz. semi-sweet chocolate
7 oz. unsalted butter

Cream 9 egg yolks and sugar until thick and light in color. Melt chocolate. Beat 9 egg whites till stiff. Butter 10" pan and dust with flour. Mix egg yolks, sugar with chocolate, almonds and sugar till smooth. Fold in egg whites. Bake in preheated 350° oven for 50-55 minutes. Cool and refrigerate overnight. To make filling: Cream 6 eggs with sugar in a double boiler above steam until thick. Remove and mix in the 7 oz. melted chocolate. Cool overnight. Next day: Cream unsalted butter. When fluffy, mix in the creamed chocolate, sugar and eggs. Take cake from the refrigerator. Slice with thin bread knife into 4 layers. Fill with chocolate cream and cover top and sides. Refrigerate but do not freeze.

Irèn Marik

Chocolate Toffee Angel Food Cake

1 pint whipping cream
5½ oz. can Hersheys chocolate syrup
1 Angel food cake
½ lb. English toffee, crushed
½ teaspoon vanilla

Whip the cream until it starts to thicken. Gradually pour in the chocolate syrup and vanilla and continue beating until cream is thick. Cut cake into 4 layers. Spread each layer with the chocolate cream, sprinkle toffee over the cream on each layer. Frost the top and sides of cake with remaining cream. Sprinkle top with candy. Refrigerate at least 2 hours before serving.

Lucy Lombardi

Grandmother Smith's Cake

1 box powdered sugar
3 sticks butter
6 eggs
3 cups sifted cake flour

Cream sugar and butter. Beat the eggs in, one at a time. Beat well after each addition. Add the sifted flour slowly, mixing until thoroughly blended. Pour the batter into a greased tube pan and bake at 350° for approximately 1 hour.

Jan Sheets

Devil's Food Cake and Icing

1 stick butter
4 Tablespoons cocoa
1 cup water
2 cups granulated sugar
2 cups flour
2 eggs
½ cup buttermilk
1 teaspoon soda
½ teaspoon salt
1 teaspoon vanilla
1 teaspoon cinnamon

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1 stick butter
4 Tablespoons cocoa
6 Tablespoons milk
1 lb. XXXX sugar
1 teaspoon vanilla
1 cup chopped pecans

Bring to a boil the butter, cocoa, water, stirring occasionally. Sift together in mixer bowl, sugar and flour. Add cocoa mixture and beat, adding eggs, buttermilk, soda, salt, vanilla and cinnamon. Pour into oiled and floured jelly roll pan (15½"x10½"x1") and bake for 20 minutes at 400°. While cake is baking make icing. ... Bring to a boil the butter, cocoa, milk, stirring constantly. Pour this over powdered sugar. Add vanilla and pecans. Stir until blended. Remove cake from oven and spread icing over hot cake while it is still in pan. Cool and cut in squares.

Gloria Adriance

Glazed Pineapple Carrot Cake

2 cups flour
1½ cups sugar
1 teaspoon soda
2 teaspoons cinnamon
½ teaspoon salt
3 eggs
½ cup salad oil
3/4 cup buttermilk
2 teaspoons vanilla
1 can (8½ oz.) crushed pineapple, well drained
2 cups finely shredded carrots
1 cup coarsely chopped nuts
1 cup flaked cocoanut

Mix flour, sugar, soda, cinnamon and salt together. Beat eggs and oil together with the buttermilk and vanilla. Add to the dry ingredients and beat till smooth. Mix in pineapple, carrots, nuts and cocoanut. Bake in lightly greased and floured pan 9"x13" at 350° for 45 minutes. Remove and lightly prick with fork.

Frosting

2/3 cup sugar
¼ teaspoon soda
1/3 cup buttermilk
1/3 cup butter
2 teaspoons light corn syrup
½ teaspoon vanilla

Boil together 5 minutes and pour slowly over the cake.

Gugelhopf

½ lb. butter
1-3/4 cups sugar
5 whole eggs
1 Tablespoon lemon
1 teaspoon grated lemon peel
1 Tablespoon baking powder
2 cups sifted flour

Cream butter and sugar, add the eggs one at a time, beating well after each addition. Add the other ingredients and pour into an ungreased tube pan. Bake for 1 hour at 375°.

Lydia Dufour

Strawberry Cake

1 package white cake mix
1 package wild strawberry jello
1 package frozen strawberries
3/4 cup salad oil
4 eggs
2 teaspoons lemon juice
1 cup XXXX sugar

Mix jello with cake mix. Add thawed strawberries except for 2 Tablespoons. Add oil and beat in eggs, one at a time. Bake in tube pan at 350° for about one hour. Remove from oven and let rest for 15 minutes. Remove from pan and glaze with a glaze made from XXXX sugar and lemon juice and reserved strawberries.

Virginia Janvier Woodward

Italian Cream Cake

¼ lb. butter
½ cup shortening
2 cups sugar
5 egg yolks
1 cup buttermilk
2 cups flour
1 teaspoon soda
1 teaspoon vanilla
1 cup nuts
5 egg whites, stiffly beaten

Cream butter and shortening. Add sugar and beat until smooth. Add egg yolks and beat well. Combine flour and soda. Add to cream mixture, alternating with the milk. Stir in vanilla and nuts. Fold in the egg whites. Pour into 3 greased and floured 8" layer pans. Bake at 350° 25 minutes or until done. Cool for 10 minutes, then remove from pan. When cold frost with Cream Cheese Frosting.

Cream Cheese Frosting

8 oz. package cream cheese, softened
1/8 lb. butter
1 teaspoon vanilla
1 box powdered sugar
½ cup chopped nuts

Beat the cream cheese and butter until smooth. Add vanilla and sugar and beat until smooth. Spread between layers and on top and sides. Sprinkle with nuts.

Jackie Clay

Linzetorte

4 cups flour
1 cup sugar
½ lb. butter, melted
¼ lb. shelled almonds, ground
3 hard-cooked egg yolks, chopped
1 whole egg
4 oz. citron, ground up
1 teaspoon cinnamon
1 teaspoon ground cloves
1 teaspoon baking powder
Pinch salt
½ cup milk
Raspberry-currant jam

Cream butter and sugar well.Add egg yolks, whole egg, citron, cinnamon, cloves. Add flour, salt, baking powder and milk. Work to smooth dough and add ground nuts. Pour into well-buttered tin, about 3/4" thick. Spread jam on top. Bake in 350° oven till slightly brown on top and toothpick comes out clean. Keeps well if stored well-wrapped.

Wilma Packard

Cream should be cold when whipped. It helps to chill bowl and beaters in refrigerator for 10 minutes before using them.

Leftover cream can be saved if it is whipped and put in dollops on a piece of waxed paper. The dollops can then be frozen and when stiff, put into proper containers.

Orange Cake

1 package yellow cake mix
1 package instant lemon pudding
1 cup cold water
4 eggs
3/4 cup corn oil
½ cup frozen concentrated orange juice
½ cup granulated sugar

Mix the cake mix, pudding. Add water and mix well. Add eggs, one at a time, and beat with rotary mixer. Add oil slowly, beating constantly. Beat for 3 minutes. Have tube pan well-greased and well-floured. Bake at 325° for 1 hour. While cake is baking, mix the concentrated orange juice and sugar. As soon as cake is done, take out of pan. With silver teaspoon spread orange mix over cake and sides. Prick cake with fork so juice will sink in. Let stand 24-48 hours.

Grace Barker Wilson

Blueberry Cake

1 cup blueberries
6 Tablespoons oleo
½ cup milk
1 egg, well beaten
1 cup flour
2 teaspoons baking powder
½ teaspoon salt

Cream sugar and oleo thoroughly. Add sifted ingredients alternately with milk and egg. Fold in berries which have been floured. Bake about 20 minutes at 375° in a well greased pan.

Sour Cream Cake

½ lb. butter
3 cups sugar
6 eggs, separated
1 cup sour cream
3 cups sifted flour
1 teaspoon vanilla
¼ teaspoon salt
¼ teaspoon soda

Cream butter and sugar. Add egg yolks one at a time. Add vanilla. Add the sour cream and flour, sifted with salt and soda. Fold in well beaten egg whites. Pour into well greased tube pan and bake at 300° for 1½ hours. Mace may be sprinkled over cake before baking, for added flavor. This cake freezes well.

Jackie Dwelle

An apple cut in half and placed in the cake box will keep the cake fresh several days longer.

Sour Cream Coffee Cake

1 cup butter
2 cups plus 4 teaspoons sugar
2 eggs
1 cup sour cream
½ teaspoon vanilla
2 cups flour
1 teaspoon baking powder
¼ teaspoon salt
1 cup chopped pecans or almonds
1 teaspoon cinnamon

Preheat oven to 350°. Cream butter, add 2 cups of the sugar gradually, beating till very light and fluffy. Beat eggs in thoroughly, one at a time. Fold in cream and vanilla. Fold in flour sifted with baking powder and salt. Combine remaining sugar, pecans and cinnamon. Place 1/3 of batter in well greased Bundt pan. Sprinkle with 3/4 of the pecan mixture. Spoon in remaining butter. Sprinkle in remaining pecans and bake about 1 hour or until done. Cool on rack.

Ginger Newman Blanchard

Eggs, if they are to be beaten, should be of room temperature.

Stuffed Angel Food Cake

1 large angel food cake
½ cup sugar
1/3 cup flour
¼ teaspoon salt
2 cups milk, scalded
2 eggs, lightly beaten
1 teaspoon vanilla
1 cup blanched, chopped almonds
1 Tablespoon rum
Whipped cream

Combine sugar, flour, salt in small bowl. Add milk and stir till smooth and thick. Pour these ingredients over eggs. Stir and cook the custard in a double boiler over hot, not boiling water, till the eggs thicken. Cool mixture and add vanilla, almonds and rum. Prepare cake by cutting in two layers, 1/3 way down from the top. Dig a 1" trench in the bottom layer. Fill trench with the cooled custard. Replace top layer of cake. Ice cake with whipped cream. Sprinkle with nuts and chill thoroughly before serving.

Lucy Lombardi

A quick, easy and delicious frosting for angel food cake may be made by adding an envelope of instant hot cocoa mix to a 10 ounce carton of non-dairy whipped topping.

Yule Cake

1½ cups shelled Brazil nuts
1½ cups shelled walnut halves
1 cup pitted dates
1 cup chopped candied orange peel
½ cup red maraschino cherries
½ cup green maraschino cherries
½ cup seedless raisins
3/4 cups sifted flour
3/4 cup sugar
½ teaspoon salt
½ teaspoon baking powder
3 eggs
1 teaspoon vanilla

Grease a loaf pan, 9"x5"x3", line bottom and ends with wax paper. Grease paper. Combine nuts and fruit in large bowl. Mix flour, sugar, baking powder, and salt and sift over fruit mix. Mix well. Beat eggs till fluffy, stir in vanilla. Pour over fruit mixture. Fold in thoroughly. Spoon into pan, pressing down firmly with a spoon to make top even. Bake in a slow oven, 300°, for about 1-3/4 hours, or until a long thin skewer inserted in center comes out clean. Cool cake in pan on wire rack 10 minutes. Loosen around edges with a knife, turn out onto rack. Peel off paper. Cool completely. To store, slide cake into a plastic bag and seal. It will keep fresh and moist in the refrigerator for about 8 weeks, or in the freezer, for three months.

Phyllis Cohn

COOKIE
JAR

Apple Sauce Cookies

1 3/4 cups sifted flour
½ teaspoon salt
½ teaspoon nutmeg
½ teaspoon powdered cloves
1 teaspoon cinnamon
1 teaspoon baking soda
1 cup applesauce
½ cup shortening
1 egg
1 cup seedless raisins
1 cup bran flakes

Mix all together except the raisins and bran flakes. When well mixed, add the raisins and bran flakes. Drop from a spoon onto a lightly greased cookie tin and bake at 375° till golden brown, from 8-12 minutes.

Frances Usher

Date-Nut Squares

2 eggs
½ cup sugar
½ teaspoon vanilla
½ cup flour
½ teaspoon baking powder
½ teaspoon salt
2 cups cut up dates
1 cup chopped nuts

Heat oven to 350°. Beat eggs until foamy. Beat in sugar and vanilla. Blend dry ingredients. Mix into egg mixture. Add dates and nuts. Spread in greased 9"x9" pan. Bake 25 to 30 minutes at 350°.

Brown Sugar Brownies

½ cup butter
2 cups brown sugar
2 eggs, beaten
1½ teaspoons vanilla
1 cup flour
3/4 teaspoon salt
2 teaspoons baking powder
1½ cups nut meats

Melt butter, stir in the sugar and cool. Beat in eggs and vanilla. Sift the dry ingredients. Stir together. Add nuts. Pour into 9"x9" pan and bake for 30 minutes at 350°.

Pat Calkins

Butter Cookies

½ cup butter
½ cup sugar
1 egg yolk
½ teaspoon vanilla
1½ cups flour
½ teaspoon baking powder
1/8 teaspoon salt
3 teaspoons milk or cream

Cream shortening, add sugar and mix thoroughly. Add unbeaten egg yolk and vanilla. Stir together thoroughly. Sift baking powder and salt with the flour. Add to the cream mixture alternately with the milk. Stir well. Press through a cookie maker. Bake about 10 minutes in 400° oven, until edges are brown.

Carolyn Bates

Cherry Winks Cookies

2¼ cups sifted flour
1 teaspoon baking powder
½ teaspoon soda
½ teaspoon salt
3/4 cup shortening
1 cup sugar
2 eggs
2 Tablespoons milk
1 teaspoon vanilla
1 cup chopped pecans
1 cup chopped dates
1/3 cup chopped cherries
Extra cherries for decorating
2½ cups crushed cornflakes

Sift together dry ingredients. Combine shortening and sugar, cream well. Add eggs, milk, vanilla. Blend in dry ingredients, mix well. Add pecans, dates, cherries. Mix well. Shape into balls. Roll each ball of dough in cornflakes. Place on greased baking sheet. Top each cookie with ¼ cherry. Bake in 375° oven 10-12 minutes.

Betty S. Miller

Coffee Bon-Bons

1 cup butter
3/4 cup XXXX sugar
½ teaspoon vanilla
1 3/4 cups sifted flour
1 Tablespoon instant coffee

Cream butter, gradually add sugar, and vanilla. Beat till light and fluffy. Sift flour with coffee and add to the creamed mixture. Chill serveral hours. Shape into balls, 1" in diameter. Bake 15-20 minutes. Dip in XXXX sugar while warm. Cool on rack.

Gertrude Marchetti

Congo Bars

2 3/4 cups flour
2½ teaspoons baking powder
½ teaspoon salt
2/3 cup shortening
1 package dark brown sugar
3 eggs
1 large package chocolate bits (12 oz.)
1 teaspoon vanilla

Sift together the flour, baking powder and salt. Cream the shortening with the sugar. Add the eggs, one at a time, beating well after each addition. Add the dry ingredients and blend well. Fold in the chocolate bits and vanilla. Spread on a well greased cookie sheet, 10½"x15½"x 3/4". Bake at 350° for 35 minutes. Cool and slice in bars.

Mary O'Connell

Cream Cheese Cookies

½ lb. butter
8 oz. package cream cheese
2 cups sifted flour
Cinnamon
Sugar
Chopped walnuts
Raisins

Combine butter and cheese with the flour to make a dough. Place in refrigerator to chill. Divide dough into 4 or 5 pieces. Roll each piece as thin as desired. Sprinkle with cinnamon and sugar and chopped walnuts and raisins. Roll as you would a jelly roll. Dip silver knife in water and cut the roll into cookies. Place on the cookie sheet, standing up. Sprinkle tops with cinnamon and sugar. Bake 12 to 15 minutes, until golden brown, at 350°.

Ellen Weintraub

Hello Dollies

2/3 cup stick butter, melted
1 cup graham cracker crumbs
1 cup chocolate bits (6 oz.)
1 cup butterscotch chips (6 oz.)
1 cup coconut, grated
1 cup condensed milk
1 cup chopped nuts

In a 9"x12" pan arrange the ingredients in layers, in the order named. Bake at 350° for 30 minutes. Cool and cut into squares.

Jan Sheets

Lace Cookies

1 cup flour
1 cup coconut
½ cup brown sugar
½ cup white sugar
½ cup margarine
1 teaspoon vanilla
½ cup white corn syrup

Mix flour and coconut. Combine sugar, corn syrup and margarine in a saucepan and bring them to a boil. Add other ingredients and stir well. Drop by teaspoons on foil covered cookie sheet and bake at 350° for 8-10 minutes. Cool at least 5 minutes before removing from foil.

Ellen Bates

Lace Wafers

2 eggs
1 cup brown sugar
4 Tablespoons flour (sifted after measuring)
¼ teaspoon baking powder
Pinch of salt
1 cup nut meats

Beat the eggs together, add sugar slowly, then flour, salt, baking powder and nuts. Grease baking sheet well and drop batter from small spoon, rather far apart. Bake at 350°.

Catherine Sims

Lemon Squares

2 cups flour
½ cup sugar
1 cup butter
2 cups sugar
1 teaspoon baking powder
4 Tablespoons flour
3 eggs, beaten
Juice and grated rind of 2 lemons
Powdered sugar (optional)

Mix the flour, sugar and butter as for a pie crust and pat into 9"x18" jelly roll pan. Bake at 350° until very light brown, about 15 minutes. Let cool slightly, then cover with custard made from sugar, baking powder, flour, eggs, lemon juice and rind. Bake for 15 or 20 minutes more, until set. Cool. Cut into squares and sprinkle with powdered sugar if desired.

Ethel DeVol

Frosted Shortbread

½ cup brown sugar
½ lb. butter (not oleo)
2 cups flour
2 cups chocolate bits (12 oz.)

Cream butter and sugar together. Add the flour and pat ¼" thick in 9"x13" pan. Bake for 25 minutes at 325°. While warm, frost with chocolate bits. Press on chopped nuts.

Margaret Quillian

Madeleines

3 large eggs
2/3 cup sugar
1 teaspoon vanilla
1¼ cups sifted cake flour
½ teaspoon double action baking powder
¼ teaspoon salt
2 teaspoons grated lemon peel
3/4 cup butter, melted
Confectioners sugar

Beat eggs till lemon colored and 4 times original volume. Beat in sugar and vanilla. Gradually fold in dry ingredients and lemon peel. Stir in the cool melted butter. Spoon about 1 Tablespoon of batter into each buttered shell, about 2/3 full. Bake in preheated oven, 350° for 12 minutes, until toothpick comes out clean. Remove cookies to cooling rack. Dust tops with sifted confectioners sugar.

Gil Van Treese

Oatmeal Cookies

½ cup butter
3/4 cup sugar
1 cup oatmeal
2 Tablespoons sifted flour
1 teaspoon baking powder
1 egg

Melt butter and remove from heat. Stir in rest of ingredients. Drop by teaspoonfuls on very well greased and floured cookie sheet, 3" apart. Bake at 375° for 6-8 minutes. Cool on cookie sheet until set.

Christmas Rocks

1 cup butter
1½ cups sugar
1 teaspoon cloves
1 teaspoon cinnamon
3 eggs
1 lb. pecans (chopped)
1 lb. candied pineapple (diced)
1 lb. candied mixed fruit
1 lb. raisins (white)
1 lb. dates (chopped)
1 lb. candied cherries (chopped)
Pinch of salt
1 teaspoon soda dissolved in 2 Tablespoons hot water
3 cups flour

Mix spices with flour. Cream butter and sugar and add egg yolks. Mix half of flour with half of fruit and add to sugar mixtures. Mix rest of flour with remaining fruit and nuts. Add this and dissolved soda to mixture. Mix well. (This is a very stiff mixture and has to be mixed by hand in a large container.) Beat egg whites until stiff and add last. Drop by teaspoon on buttered sheet. Bake at 375° for 12-13 minutes. When cool put a little wine on the top of each and wrap individually in Saran Wrap. Makes 10-11 dozen.

Martha Anne Helms

E'Beth's Meringue Surprises

2 egg whites
1/8 teaspoon salt
1/8 teaspoon cream of tartar
1 teaspoon vanilla
3/4 cup sugar
2 cups chocolate chips (12 oz.)
¼ cup chopped nuts

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Gradually add sugar and continue beating until stiff and satiny. Fold in chocolate chips and nuts. Drop by rounded teaspoons onto cookie sheet covered with brown paper. Bake at 300° for about 20 minutes.

Anne Stupp

Christmas Cookies

3/4 cup butter
1 cup sugar
1 cup flour
1/8 teaspoon salt
1 egg, separated
3 oz. candied cherries
1 slice red pineapple, diced
1 slice green pineapple, diced
1 cup of pecans, broken

Cream butter and sugar. Add the flour, salt and egg yolk. Blend in the cherries, pineapple and pecans. Beat egg white stiff and fold into the batter. Drop from spoon, about 2" apart, on foil covered baking sheet. Bake about 15 minutes at 350°. Cool before removing from the foil.

Beth Gawthrop

Susan's Oatmeal-Raisin Cookies

½ cup shortening
½ cup sugar
½ cup light brown sugar
2 eggs
¼ cup milk
1 Tablespoon honey
1½ cups flour
1 teaspoon soda
½ teaspoon salt
1 teaspoon cinnamon
1 cup raisins
1 2/3 cups quick cooking oats

In a large bowl, cream shortening and sugar. Add the eggs, milk and honey. Mix in the dry ingredients. Stir in the raisins and oats. Drop from spoon onto greased baking sheets. Bake at 375° for 10 minutes.

Susan Pond

Swedish Gems

½ cup Crisco
½ cup butter
½ cup sugar
1 unbeaten egg
½ teaspoon vanilla
2 sieved hard cooked egg yolks
2¼ cups flour
1 teaspoon salt
1/8 teaspoon soda

Cream together shortening, butter, sugar and egg. Add remaining ingredients and work into a smooth dough. Refrigerate dough until stiff enough to roll out. Bake at 375° for 8 to 12 minutes. Frost with orange frosting or decorate as you like.

Ethel DeVol

Peanut Blossoms

1-3/4 cups flour
1 teaspoon soda
½ teaspoon salt
½ cup butter
½ cup peanut butter
½ cup sugar
½ cup brown sugar
1 egg
1 teaspoon vanilla
36 milk chocolate kisses

Sift together the dry ingredients. Cream together the butter and peanut butter. Gradually add sugar and brown sugar, creaming well. Add the egg and vanilla. Beat well. Blend in the dry ingredients. Chill. Shape dough into balls using a rounded teaspoonful for each. Roll balls in sugar and place on greased baking sheet. Bake at 375° for 8 minutes. Remove from oven. Top each with a candy kiss, pressing down firmly. Return to oven and bake 2-5 minutes, until brown.

Betsy Selvage

Tita's Crumbs

2 cups graham cracker crumbs
1 cup chocolate bits (6 oz.)
1/3 cup pecan bits
1 can condensed milk
¼ teaspoon vanilla

Mix the dry ingredients, add the milk and vanilla and mix well. Bake in a well greased 9"x9" pan for 25 minutes in an oven preheated to 425°. Cool for about a half hour, then cut in squares.

Jane Hatcher

Petits Fours

¼ cup butter
¼ cup shortening
1 cup sugar
½ teaspoon vanilla
¼ teaspoon almond extract
2 cups cake flour
¼ teaspoon salt
3 Tablespoons baking powder
3/4 cup milk
3/4 cup egg whites (6)
¼ cup sugar

****

2 cups XXXX sugar
Cream
Salt
1 teaspoon vanilla

Thoroughly cream shortenings, sugar and extracts. Add sifted dry ingredients alternately with milk, beating till smooth after each addition. Beat egg whites to stiff froth, gradually add remaining sugar and continue beating till mixture forms peaks that bend slightly. Fold into batter. Bake in waxed paper lined 9"x12" pan at 350° for 40 minutes. Cut in squares, ovals, triangles. Add enough cream to 2 cups powdered sugar to spread. Add dash of salt and vanilla.

Sandy Street Hamrick

For very fancy Petits Fours separate the frosting into 3 small bowls and color pink, yellow and green with vegetable coloring.

Nutmeg Logs

1 cup soft butter
2 teaspoons vanilla
2 teaspoons rum
3/4 cup sugar
1 egg
3 cups sifted flour
1 teaspoon nutmeg
¼ teaspoon salt

Cream butter with flavorings. Gradually beat in sugar. Blend in egg; sift flour, nutmeg, salt; add to butter mixture. Mix well. Shape pieces of dough into long rolls ½" in diameter on a sugared board. Cut into 2" lengths and place on buttered cookie sheet. Bake at 350° for 12 to 15 minutes. Cool, spread with frosting and mark with tines of fork to resemble bark. Sprinkle with nutmeg.

Frosting

1/3 cup butter
1 teaspoon vanilla
2 teaspoons rum
2 cups sifted powdered sugar
2 Tablespoons light cream

Cream butter, vanilla and rum. Blend in sugar and cream. Beat until smooth and creamy. Spread on Nutmeg Logs. 5 to 6 doz. cookies.

Sweet cream may be soured by adding one Tablespoon of lemon juice or vinegar to a cup of cream.

Snickerdoodles

2 eggs
½ cup butter
½ cup shortening
1½ cups sugar
1 teaspoon honey
2 3/4 cups sifted flour
2 teaspoons cream of tartar
1 teaspoon soda
½ teaspoon salt
1 Tablespoon sugar

In a large bowl, mix the eggs, butter, shortening, sugar and honey. Add flour, cream of tartar, soda and salt. Chill for a few hours. Make into small balls and roll in mixture of sugar and cinnamon. Bake on an ungreased cookie sheet for 8 to 10 minutes, at 400°.

Susan Pond

Kisses

3 egg whites
8 oz. XXXX sugar
8 oz. pitted dates
8 oz. sliced English walnuts

Beat the egg whites and sugar in a bowl over steam until thick. Mix in the dates and nuts. Drop from spoon onto cookie sheet which has been buttered and dusted with flour. Dry in oven at 175° or 200° until tops are hard and shiny. Remove from oven.

Irèn Marik

Baclava

Phyllo
3 cups blanched almonds
1 lb. sweet butter
2 cinnamon sticks
1 cup pure honey
2 cups sugar
2 cups water
Orange or lemon peel

Chop or grind the almonds. Clarify the butter. Take a small pan that will fit the Phyllo when cut in half. Place one sheet of Phyllo in the buttered pan and brush with butter. Repeat this 6 times, leaving the last sheet unbuttered. Sprinkle with almonds, evenly. Place on top of this another pastry sheet and brush with butter, then place another sheet but do not butter. Sprinkle this sheet with almonds, evenly. Repeat this procedure until you have 6 or 7 sheets left. Place these sheets on top of each other making sure to brush each one with butter. On the last sheet, apply the butter heavily. Cool. With a sharp knife cut diamond shape pieces, cutting all the way down to the pan. Bake at 300^{o} for about $1\frac{1}{2}$ hours, watching that it does not become too dark. Remove from oven when a light golden brown. Cool. To make the syrup, boil the honey, sugar, water, cinnamon and peel until it sheets from a spoon. Syrup must be quite thick or the crisp pastry will become soggy. The Baclava must be cold and the syrup boiling hot or vice-versa.

Penny Lagakos

Baclava - Syrup

1 cup pure honey
2 cups sugar
2 cups water
2 cinnamon sticks
A few orange or lemon peels

Boil until last drops on spoon drops holding onto a rather thick connection with the other drop. Syrup must be quite thick or else the beautifully crisp pastry will become soggy. The Baclava must be cold and the syrup boiling hot or vice-versa. Let cool well before serving. I like to leave it at least overnight. Do not cover unless some is left over. It keeps very well outside or inside refrigerator.

Blond Brownies

1/3 cup shortening
1 cup brown sugar
1 egg
1 teaspoon vanilla
1 cup sifted flour
¼ teaspoon soda
¼ teaspoon salt
1 cup chocolate bits (6 oz.)

Cream shortening and sugar. Add the eggs and vanilla and beat well. Sift together the flour, soda and salt. Add to the creamed mixture and mix well. Stir in the chocolate bits. Spread in greased pan, 11½"x7½"x1½". Bake in 350° oven 20-25 minutes. Cut while warm. Makes two dozen squares.

Wilma Packard

Yum-Yums

2 eggs
1 cup butter
1½ cups brown sugar
2½ cups sifted flour
½ teaspoon salt
1 teaspoon soda
2 Tablespoons vanilla
1 cup (4 oz. can) shredded coconut
1 cup (4 oz. can) English walnuts
1 cup (6½ oz.) dates, chopped

Cream butter and sugar until light and fluffy. Add eggs, beat well, add sifted flour, salt and soda. Stir in remaining ingredients and mix thoroughly. Drop by teaspoonful onto ungreased cookie sheet. Bake at 375° for 8 minutes.

Susan Pond

Chinese Chews

1 cup sugar
3/4 cup sifted flour
1 teaspoon baking powder
¼ teaspoon salt
2 eggs, beaten
1 cup dates, chopped
1 cup chopped nuts
1 teaspoon vanilla

Sift together sugar, flour, baking powder and salt. Combine beaten eggs, dates, nuts and vanilla. Combine egg mixture with the flour mixture. Mix lightly but thoroughly. Place mixture in greased 8"x8"x2" pan and bake at 350° for 40 minutes. While hot, cut in small squares and roll each in powdered sugar. Yield: 48.

Ethel DeVol

Candies and Condiments

Candied Orange Pecans

2 cups light brown sugar
¼ cup hot water
1 Tablespoon grated orange peel
2 cups pecan halves

Let sugar and water boil to 235° on candy thermometer. Add orange peel and stir. Add pecans and remove from fire. Stir constantly until mixture looks creamy. Pour out onto waxed paper. Separate nuts quickly with 2 forks. Let cool, then pack into air-tight containers.

Lucy Lombardi

Chocolate Truffles

24 oz. sweet chocolate
12 oz. bitter chocolate
8 oz. confectioners sugar
1 egg yolk
Cocoa
Powdered chocolate

Melt chocolate in top of double boiler. Add egg, butter and sugar. Mix thoroughly. Let cool. Make little balls or truffles and roll them in cocoa mixed with powdered chocolate. (Nestlé is best.) For Rum triffles, add 3 teaspoons rum to chocolate mixture.

Gertrude Marchetti

Chocolate Fudge

4 cups sugar
4 oz. unsweetened chocolate
¼ teaspoon cream tartar
¼ cup clear corn syrup
½ teaspoon salt
12 oz. evaporated milk
2 Tablespoons butter
1 teaspoon vanilla
½ teaspoon almond extract
Nuts, marshmallows or coconut

In a heavy 3 quart saucepan, mix first seven ingredients except the vanilla and almond extract. Bring to a boil, stirring constantly. Reduce the heat and stir frequently until the mixture will form a firm but soft ball when several drops are tested in a cup of cold water. Remove pan from the heat, add vanilla and almond extracts. Allow mixture to cool. This may be hastened by setting pan in a vessel of cold water. After mixture cools, beat until the mixture thickens and loses its gloss. Add nuts, marshmallows, or coconut. Pour onto a cookie sheet which has been lined with lightly buttered wax paper and allow to harden. Cut in squares and store in tightly closed tin box and keep in a cool place. Fudge mellows with age. Failure of fudge to harden may result from undercooking or underbeating.

Mary Hughes Blackwell

Pulled Mints

3 cups sugar
1 cup water
1 pinch salt
Butter, size of walnut

Bring the water, sugar and salt to a boil. Add butter. Continue boiling without stirring until syrup makes a hard ball in cold water. Pour on greased marble slab and begin taking it up as it hardens on edge. Pull when cool enough to handle. Add a few drops of peppermint and coloring if desired. Cut with scissors onto waxed paper and turn until pieces do not stick. Pack in a tight box.

Mrs. Corbin

Spiced Pineapple

1 lb. 4½ oz. can pineapple chunks, undrained
¼ cup vinegar
12 whole cloves
¼ cup sugar
Grated peel of 1 lemon
3 3" sticks cinnamon

Combine all ingredients, cover and refrigerate for at least one week.

Gingered Cranberry Sauce

4 cups cranberries
1 cup water
Pinch of salt
2 cups sugar
1/3 cup crystallized ginger, chopped fine

Boil berries in water till they pop. Remove from heat. Add sugar, salt and ginger and mix thoroughly. Chill.

Helen McMahon

Ginger Marmalade

1 orange (navel)
1 lemon
1 white grapefruit
1 or 2 cups crystallized ginger, chopped fine

Cut fruit up finely and cover with 3 times the amount of water. Let stand 24 hours. Boil 10 minutes. Let stand 24 hours. Add an equal amount of sugar. Boil until amber color about 1-3/4 hours or until of the consistency of preserves (222°). Before removing from fire add 1 or 2 cups preserved ginger cut into small pieces. Cook one minute. Pour into jars (sterilized jars) and cover with parafin.

Laura Buckham

Horseradish Jelly

3¼ cups sugar
½ cup prepared horseradish
½ cup vinegar
½ cup Certo

Place sugar, horseradish and vinegar in a large saucepan and stir over medium heat until sugar is dissolved. Add enough green vegetable coloring to give it a distinct green color. Bring to a boil, then add Certo, stirring constantly while it is brought to a full rolling boil. When it reaches this stage remove from heat and pour quickly into sterilized jelly glasses. Pour melted parafin over the glasses.

Eleanor Shedd

Pickled Beets and Eggs

1 pint or 1 can of sliced beets
¼ cup brown sugar
½ cup vinegar
½ cup water
½ teaspoon salt
Small piece of cinnamon
3 or 4 cloves
8 hard cooked eggs, unsliced

Heat sugar, vinegar, water, salt and spices together for 10 minutes. Cool and pour over the beets and eggs. Allow to stand 24 hours.

Sweet Pickled Beets

8 cups small whole beets
8 onions, sliced
2 cups cider vinegar
2 cups water
2 Tablespoons pickling spice
2 cups dark brown sugar
2 onions, chopped

In a covered pan, boil the vinegar, water, spice, brown sugar and chopped onions for 10 minutes. Pour this hot mixture over the beets and sliced onions. Bring to a boil again and then remove from fire. Cool well. Put in refrigerator for at least 36 hours.

Lucy Lombardi

Snap Bean Relish

1 package frozen French green beans
1/3 cup salad oil
6 small onions, cut in fine rings
Juice of 1 lemon
1 teaspoon sugar
¼ teaspoon pepper
1 teaspoon salt
½ teaspoon pepper

Cook beans 4-5 minutes only and add other ingredients. Mixture should marinate 4-6 hours and be thoroughly chilled.

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Gwen-pens..